

Oldenburg Vineyards Chenin Blanc 2019

Attractive golden hue leads to a complex nose filled with aromas of yellow apples, fresh pineapple, honeysuckle and a touch of cinnamon. The integrated citrus-like acidity adds a vibrant freshness to the wine. The mid palate has a beautiful texture, filled with flavours of ripe peaches and apricots to compliment the oak. The wine shows pleasant lingering flavours of white peach on the finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.28 ta : 6.0 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : The wine should develop more complexity over the next 5-6 years.

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.

in the vineyard : The 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development.

about the harvest: Grapes were picked hand-picked.

in the cellar : Grapes were picked hand-picked with bunch and berry sorting performed meticulously by hand. Delicate crushing and destemming followed. The wine was fermented in a combination of egg and older barrels, and matured in 300l French oak barrels for 8 months - of which 17% were first fill.

