

Oldenburg <CL° red>

This youthful wine shows a lovely, deep purple colour in the glass. A phenomenal example of the 2019 vintage; this wine showcases elegant aromas of ripe raspberries, aniseed, blueberries in addition to elements of jasmine, olive tapenade and juniper berries. The palate rewards patience: aromas unfold and deliver a wonderful bouquet of brambles, violets blackberries and vanilla. The tannins display gorgeous structure with a defined acidity and elegant finish.

variety : Shiraz | 51% Syrah, 49% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.26 % vol rs : 2.4 g/l pH : 3.48 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

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

<CL° is the concept range in the Oldenburg Vineyards stable. A concept means the representation of an idea. For us, the <CL° range represents a key part of the Oldenburg Vineyards story: that we are cooler than Stellenbosch (in terms of climate). There are 8 Natural Elements that make our corner of the Banghoek Valley a special place to make wine, and three of these elements (the mountain ranges, the elevation and the winds) influence the coolness of our valley. This cooler climate elevates the quality of our grapes and wine significantly, through slower and more even ripening. Cooler climate, cooler wines.

in the vineyard : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vine growth. A moderate January was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

This wine is a true expression of the 2019 vintage, reflecting the cooler conditions of the season.

about the harvest: Harvest: 27 February and 18 March 2019 at 22.7° and 23.0° Balling

in the cellar : Both the Syrah and Cabernet Sauvignon grapes were harvested from a North Easterly facing vineyard on Rondekop. Syrah grapes were fermented in two tanks - one of which was whole bunch stomped by foot - and the other was whole berry fermented using spontaneous wild yeasts. Cabernet Sauvignon grapes were stored in a cold-room overnight, then destemmed and sorted by hand, spending five days in a tank to cold soak. All tanks underwent punch-downs 1-3 times per day and were gently basket pressed once dry. Finally the juice was returned to tanks for malolactic fermentation and then transferred to French oak barrels (17% new) to mature

Maturation: 13 months in 225l, 300l and 500l French oak barrels

Production: 15 653 bottles

