

Oldenburg Vineyards Grenache Noir 2016

Medium ruby red in the glass, this wine showcases a minty herbaceousness with rose petals, redcurrants, and Turkish delight on the nose. Hints of jasmine, violets, lavender, candy, and caramel are found on the palate. The acidity has a zestiness matched by the silky and pithy tannins which lead to a fantastic ageability.

variety : Grenache | 100% Grenache

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.8 % vol rs : 3.5 g/l pH : 3.56 ta : 5.5 g/l so2 : 75 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

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 as a result of these wines and their real sense of place.

in the vineyard : The 2016 vintage was a challenging one, with warm conditions from the end of October 2015 through late January 2016 restricting vine growth; leading to reduced bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress and produced another great harvest.

about the harvest: Hand-sorting of bunches and berries with delicate handling throughout. Grapes were cold-soaked for three days before fermentation was initiated. Pump overs were done 3 times per day for the best colour extraction.

in the cellar : Wines were matured for 16 months in 300l French oak barrels for additional elegance and complexity.

