

Oldenburg Vineyards Chenin Blanc 2020

A sumptuous straw-yellow colour in the glass. This Chenin Blanc delivers a splendid tasting experience. On the nose, peaches and cream, honey-melon, mangoes and pineapple. The mouth-feel is sublime, the acidity is zesty, and the fruit is incredibly balanced. The palate shows ripe pears, banana and star jasmine, accompanied by an elegant hint of vanilla and popcorn.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 3.1 g/l pH : 3.33 ta : 5.9 g/l

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

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

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 2020 season brought another exceptional harvest. The winter saw good rainfall – only slightly less compared to the previous year. Springtime conditions were ideal, leading to even bud-break and homogenous shoot growth. The summer ripening period was consistent and moderate, and without heat spikes, bringing about uniform flavour development and phenolic ripeness in the grapes.

about the harvest: Grapes were picked hand-picked.

in the cellar : Bunches were sorted by hand and whole bunch pressed in a pneumatic press on a gentle Champagne cycle. The juice was settled overnight and then racked to old 300 L French oak barrels, concrete eggs and a new 2500 L Austrian oak Foudre. Spontaneous fermentation completed within 2-3 months. Partial malolactic conversion was done on some of the batches. The wine was matured for 11 months in oak. It was gently fined and filtered before bottling.

