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Oldenburg Vineyards Chardonnay 2020

Conditions in the Banghoek Valley are exceptionally favourable for Chardonnay, as is reflected in this superb vintage. The wine displays a golden hue in the glass. On the nose, a flintiness is detectable among inviting aromas of peaches, honey melon, apricots and freshly baked brioche. The palate complements the aromas with exceptionally vibrant quince, papaya, ginger and loquat. Vibrant acidity and an exceptional mouth-feel gives a long and satisfying finish.

variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.01 % vol **rs :** 2.2 g/l **pH :** 3.39 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



At Oldenburg Vineyards, we believe that great wines can only come from the best qualit 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: Harvested: 26 February 2020 at 23.3° Balling

in the cellar : Bunches were hand-sorted and whole bunch pressed in a pneumatic press, on a gentle Champagne cycle. Juice settled overnight before being racked to 228 L French oak barrels. Natural fermentation completed within 2 months, and partial malolactic conversion allowed on some barrels. After maturing for 10 months, the wine was gently fined and filtered before bottling.
Production: 14 540 bottles