

Oldenburg <CL° red>

This lively wine shows a ruby red colour in the glass. The wine displays bright aromas of red fruits, including redcurrants, raspberries and red cherries. The Merlot contributes a depth of savoury character in the form of tomato leaf, tomato paste and hints of olive tapenade. On the palate there is a vibrant showing of plums, chocolate, a hint of vanilla and cedar, alongside dried leaves, fennel and violets. A surprisingly weighty mid palate with chalky tannins, a zesty acidity and a juicy red fruit finish concludes this delightful 2020 Blend.

variety : Cabernet Sauvignon | 77% Cabernet Sauvignon, 23% Merlot

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.9 g/l pH : 3.53 ta : 5.7 g/l

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

pack : Bottle **size :** 0 **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 : The 2020 season brought another exceptional harvest. The winter months saw good rainfall – only slightly less compared to the previous year. Spring brought ideal conditions, 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: February to March 2020

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 16 months in 225l, 300l french oak barrels
production 9 844 bottles

