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Oldenburg Vineyards Chardonnay 2021

Stellenbosch Chardonnay is starting to win the hearts of international wine lovers, and few areas show Chardonnay's quality as exceptionally as the
Banghoek Valley. An ever-so-gentle golden hue is seen in the glass, promising a delightful tasting experience. The nose is incredibly inviting; ripe
apricots, naartjie, quince, and loquat aromas are in abundance. The touch of oak is well integrated, with light vanilla and slightly smoky characteristics floating at the edge of perception. The wine has a divine mid-palate weight, with a juicy acidity that carries the fruit to a long and zesty finish. Additionally, the palate shows a delicate balance of jasmine, honey melon, and orange peel. This wine will age well for another 15 years.



variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.59 % vol **rs :** 2.9 g/l **pH :** 3.27 **ta :** 6.30 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2023 Platter's Wine Guide - 5 Stars
2022 Investec Trophy Wine Show - Investec International Judges' Trophy
2022 Investec Trophy Wine Show - Gold
2022 Decanter Awards - 95 points

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 : Moderate weather throughout the 2021 growing season and harvest time resulted in slower ripening, with berries developing exceptional colour and flavour.

about the harvest: Harvest started two weeks later than usual due to unusually cool weather conditions. Notably, water resources were also replenished following
the recent drought, which contributed to fantastic vine growth, bunch numbers and exceptional berry sizes at Oldenburg Vineyards.