

## Oldenburg Vineyards Viognier 2020

This wine can aptly be called 'Summer in a bottle.' An extremely limited release of our Viognier, this vintage shows as light lemon-yellow hue in the glass. On the nose, waves of honey-melon, kumquat, nectarines and watermelon delight the senses. The palate follows through with quince, ripe pears and a cucumber freshness. The mouth-feel is smooth and elegantly structured. A pleasant acidity rounds off a refreshing tasting experience.

**variety :** Viognier | 100% Viognier

**winery :** Oldenburg Vineyards

**winemaker :** Nic Van Aarde

**wine of origin :** Stellenbosch

**analysis :** alc : 12.6 % vol    rs : 3.0 g/l    pH : 3.37    ta : 5.2 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity

**pack :** Bottle    **size :** 0    **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 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.

**about the harvest:** Grapes were picked by hand from a 13-year old South East facing single vineyard, planted on granitic soils, at 400m above sea level. Bunches were hand- sorted and whole bunch pressed in a pneumatic press on a gentle Champagne cycle.

**in the cellar :** The juice was settled overnight and then racked to old 300 L French oak barrels for spontaneous fermentation, which took 2 months to complete. Partial malolactic conversion was done on all 4 barrels and the wine was matured for 11 months in barrel, before being gently fined, filtered and bottled.

