

Oldenburg <CL° white>

Few wines have the potential to put you in as good a mood as this refreshing blend. Simultaneously a talking point and a statement, this wine presents with a lovely lemon yellow colour in the glass. On the nose it is abundantly fruity, with hints of passionfruit, guava, a grapefruit-like pithiness and vivid aromas of freshly cut grass and green pepper. The palate is bold, showcasing a floral side, tangerines, pears and green apples. The wine delivers a generous splash of acidity, and has a harmonious and balanced finish.

variety : Chardonnay | 54% Chardonnay, 46% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 2.7 g/l pH : 3.31 ta : 6.3 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **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. Three of these elements (the mountain ranges, the elevation and the winds) specifically 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 cellar : 20% of the wine was oaked in older 300l French oak barrels for 8 months, while the rest was tank fermented, using a combination of spontaneous fermentation and inoculation.

