

Oldenburg <CL° red>

This wine displays a gorgeous dark purple core in the glass. An inviting nose of newly-turned earth, black plums, maraschino cherries, rosemary and fennel. The palate is refreshing, with a balanced acidity and plushy tannins. Flavours of vibrant dark chocolate and mocha can be found, in addition to rhubarb and star anise. The wine is complex and inviting, with a grapefruit and tobacco finish. A delightful wine that is bound to be a conversation starter - and should be a regular addition to everyone's dinner table.

variety : Merlot | 54% Merlot, 39% Cabernet Sauvignon, 7% Cabernet Franc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.3 % vol rs : 2.9 g/l pH : 3.58 ta : 5.6 g/l

type : Red **style :** Dry **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, 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 : Cool, wet climatic conditions created an opportunity to replenish water reserves in 2021. Although the winter rainfall started late, regular cold fronts contributed more precipitation than in the previous season. Despite sustained cool conditions, the flowering and fruit set periods were moderate and ideal. The moderate growing season resulted in lush canopies. Véraison followed the seasonal trend and was generally up to 14 days later than the previous season. Ripening was consistently about 10-14 days later than the previous year, and the ripening period was moderate with minimal precipitation during this time.

about the harvest: The Cabernet Sauvignon, Merlot and Cabernet Franc grapes were harvested from the North-Easterly facing vineyard on Rondekop.

in the cellar : All grapes were stored in a cold room overnight and then destemmed and sorted by hand, spending five days in a tank to cold soak. Cabernet Sauvignon and Cabernet Franc berries were crushed, and Merlot berries kept whole. Pumpovers were performed up to three times per day, were gently basket pressed once fermentation was completed. Finally, the juice was returned to tanks for malolactic fermentation and then transferred to French oak barrels, of which 26% were new barrels, to mature for 16 months.

