

Oldenburg Vineyards Chenin Blanc 2021

A lovely, gentle lemon hue is displayed in the glass. The nose shows an understated elegance - an expression of how the cooler vintage and higher altitude playing a significant role on the aromas and flavours. Fresh green apples, lime zest and nettles add to the refreshing nose. Additionally, hints of fennel, brioche and vanilla carry through to the palate. The mouth-feel is austere, the alcohol is beautifully integrated, and the balance sublime. The finish is brilliantly long, with notes of lemon rind rounding off the tasting experience. A terroir-specific demonstration of Chenin Blanc that will develop incredibly well over time.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 12.91 % vol rs : 1.8 g/l pH : 3.25 ta : 6.3 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

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

about the harvest: Grapes were picked by hand from a 15-year-old single vineyard on alluvial soils at 320m above sea level.

in the cellar : Bunches were sorted by hand and whole bunch pressed in a pneumatic press on a gentle Champagne cycle. The juice was settled overnight and then racked to old 300L French oak barrels, and 2 500L Austrian oak Foudre for spontaneous fermentation and maturation.

Spontaneous fermentation was completed within 2 to 3 months. Partial malolactic conversion was allowed on some of the batches. The wine was gently fined and filtered before bottling.

