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Oldenburg Vineyards Chardonnay 2022

Practically bursting out of the glass, this Chardonnay is alive with tropical and floral notes. Aromas of loquat, apricot, white peaches and a slight touch of lime greet the taster in the glass. Further aromas delicately weave their way through the vibrancy with notes of toasted almonds, nectarine, vanilla and caramel. A racy acidity keeps the dense palate in check and allows for wave after wave of aromas and flavours to tickle their way across the palate.



variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.56 % vol **rs :** 3.1 g/l **pH :** 3.5 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2024 Platter's Wine Guide - 5 Stars
2023 Tim Atkin SA Special Report - 91 Points
2023 Decanter Awards - Silver
2023 Investec Trophy Wine Show - Bronze

ageing : A beautiful wine that will continue to age spectacularly over the next 8 – 12 years.

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 : Stellenbosch, in general, played host to a perfect winter, with steady cold units being accumulated through to the end of August with even rainfall throughout the winter. The good winter cold led to a particularly even bud break. Spring was cool and dry, which favoured the flowering and fruit set for the vintage. Good summer rainfall meant the vigour needed to be kept in check. Despite a relatively hot and dry ripening period, temperatures were kept moderate due to our higher altitude and ultimately led to an exceptionally good harvest with great sugar accumulation

about the harvest: Grapes were picked by hand in the cool hours of the morning from cool-climate vineyards.

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 228L French oak barrels for spontaneous fermentation. The wild yeast fermentation took 2 months to complete. Partial malolactic conversion was done on some of the batches. The wine was matured for 11 months in barrel. The wine was gently fined and filtered before bottling.