

## Oldenburg Vineyards Grenache Noir 2021

A delightfully playful wine with a bright ruby colour in the glass. The nose displays subtle red fruit notes of redcurrant and grapefruit zest, along with a gentle hint of strawberries, cream, and vanilla. A further note of complexity is added to the wine with slight hues of red peppercorns and nutmeg, bringing a touch of spice to the charismatic nose. The tannin is ever so slight and lightly chalky, which is framed by the zesty and juicy acidity. A gorgeous wine that should be enjoyed slightly chilled within the next 3 - 5 years.

**variety** : Grenache | 100% Grenache

**winery** : Oldenburg Vineyards

**winemaker** : Nic Van Aarde

**wine of origin** : Stellenbosch

**analysis** : alc : 13.66 % vol   rs : 1.5 g/l   pH : 3.35   ta : 6.0 g/l   so2 : 75 mg/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

**pack** : Bottle   **size** : 750ml   **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** : Moderate weather throughout the 2021 season, and specifically during harvest time, resulted in grapes ripening slower, while developing exceptional colour and flavour. Harvesting began roughly two weeks later than usual due to unusually cool weather conditions throughout the season, which persisted through to harvest. 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**: Harvest: 23 February 2021 at 22.8° Balling

**in the cellar** : Grapes were picked by hand from 14-year-old bush vines on granitic soil at 410m above sea level. Bunches and berries were meticulously sorted. 1/3rd whole bunch and 2/3rd whole berry fermentation. Wild fermented in a stainless-steel tank with punch-downs and pump-overs 1-2 times per day. The wine was basket pressed and malolactic fermentation took place in barrels. The wine was then matured for 16 months in old 300L French oak barrels.

