

Oldenburg Vineyards Chenin Blanc 2022

This vintage of Chenin Blanc displays a stunning array of aromas and flavours! The nose showcases a gentle citrus pith, with hints of beeswax and honey. Burnt orange peel and vibrant notes of nartjie and ginger add to floral hues of jasmine and chamomile. An austere acidity provides the backbone to a rounder body with more grip and a full-bodied mid-palate. A wine that promises to reward those who choose to let it develop in the bottle for a further 8 – 12 years.

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 :** Cork

2023 Tim Atkin SA Special Report - 93 Points

2023 Decanter Awards - Silver

2023 Investec Trophy Wine Show - Bronze

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 from cooler-climate vineyards with an average age of 40 years.

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 Austrian oak Foudre and older fill 300L French oak barrels for spontaneous fermentation. The wild yeast fermentation took 2 to 3 months to complete. Partial Malolactic conversion was done on some of the batches. The wine was matured for 11 months. It was gently fined and filtered before bottling.

