

Oldenburg <cl° white>

This captivating wine captures attention and makes a confident statement, presenting itself as a gentle lemon hue in the glass. A divine citrus character persists on the nose, revealing an exquisite array of fragrances including invigorating lemon zest, delicate elderflowers, and enticing orange blossom. A subtle interplay of honey, luscious lemon curd, and a refreshing, mineral essence complements the aromatic profile. On the palate, the fruit flavours shine, supported by a lively acidity that leaves the mouth pleasantly invigorated. Notes of white lilies, star jasmine, and a gentle touch of grapefruit pithiness, derived from a small portion of old vines, contribute to an enchanting tasting experience. The journey culminates with a nuanced vanilla finish that adds a delightful touch to the overall encounter.

variety : Chardonnay | 78% Chardonnay, 22% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 2.7 g/l pH : 3.31 ta : 6.3 g/l

type : White **wooded**

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

<CL° is the Lifestyle range in the Oldenburg Vineyards stable. 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 : The Chardonnay and Chenin Blanc in this extraordinary blend is sourced from exclusively cooler climate vineyards that complement the name of the wine.

in the cellar : 37% of the wine was matured in concrete eggs, and 67% was matured in older French oak barrels, ranging in sizes from 228L to 300L.

