

Oldenburg <CL° white>

This wine opens with an enchanting bouquet, offering delicate aromas of white lilies and peaches, intertwined with tantalising notes of lemon curd, clementine zest, and green pineapple. Subtle hints of chamomile and brioche bun add depth and complexity. On the palate, it delights with a lively acidity that effortlessly carries flavours of vibrant green lemon and lemongrass, complemented by a gentle grapefruit pithiness. It concludes in a long, clean finish, leaving a prolonged impression. With its gentle and round mouthfeel, it pairs exquisitely with a variety of dishes, making it an ideal companion for any meal.

variety : Chenin Blanc | 58% Chenin Blanc, 42% Chardonnay

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.7 g/l pH : 3.41 ta : 6.0 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity **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.

about the harvest: The 2023 harvest season saw a positive start with optimal day temperatures and even shoot growth, easing management for our vineyards. Véraison occurred earlier than in the previous year, suggesting an earlier harvest. Though cool ripening conditions slowed the pace, the first half of harvest proceeded smoothly. Grape analyses revealed low pH levels and high organic acids, promising excellent wine quality. Despite challenges from rains, Oldenburg Vineyards managed well due to careful canopy management and timeous harvesting. This vintage therefore promises to have great structure with a marked focus on elegance.

Harvest: 10 February - 27 February 2023

in the cellar : The Chenin Blanc was fermented and aged in concrete eggs, Foudre and French oak barrels, whereas the Chardonnay underwent fermentation and ageing in a combination of 228L and 300L French oak barrels, with 7% of the barrels being new oak. In total, the wine comprises 20% Foudre, 20% Concrete egg, and 60% French oak barrels.

