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Oldenburg Vineyards Chardonnay 2023

The Chardonnay 2023 presents a nuanced bouquet, with the nose offering a slightly more subdued yet inviting array of aromas compared to its predecessors. Expect to encounter notes of green melon, star jasmine, and ripe nectarines, teasing the senses. On the palate, the wine unveils a symphony of flavours. Subtle hints of coconut shavings and chamomile intermingle with lively bursts of lemon zest, creating a delightful complexity. Layers of pine nuts and delicate white lilies contribute depth to the tasting experience. The 2023 vintage boasts a strikingly zesty acidity that carries the array of aromas and flavours to a lingering finish, leaving a lasting impression on the palate.



variety : Chardonnay | 100% Chardonnay
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.6 g/l **pH :** 3.41 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 : 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.

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

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. Wild yeast was used to ferment this wine. Partial Malolactic conversion was done on some of the batches. The wine was matured for 10 months in barrel and was gently fined and filtered before bottling.