

Oldenburg Vineyards Chenin Blanc 2023

This Chenin Blanc exudes a refined and understated elegance. Delicate aromas of jasmine, celery, and shortbread dough mingle with captivating hints of ginger, lemongrass, and cardamom. On the palate, vibrant notes of lime leaves and freshly crushed mint leaves intertwine, enhanced by a delicate saline essence akin to the brininess of green olives. The wine boasts a promising ageing potential, showcasing a remarkable structure that promises to evolve beautifully over time.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.6 % vol rs : 2.9 g/l pH : 3.31 ta : 6.6 g/l

type : White **style :** Dry **body :** Medium **taste :** Herbaceous **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 : 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 from cooler-climate vineyards with an average age of 40 years. 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 Austrian oak Foudre and older fill 300L French oak barrels for spontaneous fermentation. The wild yeast fermentation took 10 months to complete. Partial malolactic conversion was done on some of the batches and the wine was matured for 10 months before it was gently fined and filtered before bottling.

