

## Oldenburg Vineyards Merlot 2019

Once again, our Merlot illustrates a characteristics site specificity, found only at Oldenburg Vineyards. The cooler valley helps to retain the fresh floralness and fruit of this delicious wine. In the glass, a ruby core suggests flavours of red fruit, which are indeed found on the nose, in the form of sour red cherries, red plums and cranberries. A savoury element of sundried tomatoes, rosemary, lavender and cinnamon adds a complexity to the otherwise fruit-forward wine. On the palate, a racy acidity carries the fruit, whilst the structured fine-grained tannin rounds off a stunning mouth-feel.

**variety** : Merlot | 100% Merlot

**winery** : Oldenburg Vineyards

**winemaker** : Nic Van Aarde

**wine of origin** : Stellenbosch

**analysis** : alc : 13.4 % vol    rs : 2.4 g/l    pH : 3.49    ta : 5.6 g/l

**type** : Red    **style** : Dry    **body** : Full    **taste** : Fruity    **wooded**

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

**ageing** : A beautiful wine, which will hold up incredibly well over the next 8 – 10 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** : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth.

**about the harvest**: Grapes were hand-picked in small lug boxes and stored in a cool room overnight. Warmer weather in November contributed to even vineyard growth. A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter conditions, our microclimate allowed the grapes to achieve ideal ripeness.

**in the cellar** : The grapes were destemmed whole berry and meticulously sorted by hand on a sorting table, after which they were cold soaked for 5 days. 1- 3 punch-downs were performed per day and the wine was racked twice during fermentation. Wines were matured for 18 months in 225L and 300L French oak barrels of which 17% was new oak.

