

Oldenburg Vineyards Chenin Blanc 2024

The 2024 vintage offers a luminous pale lemon hue in the glass. On the nose, it exudes quiet elegance, with lifted aromas of lime zest, wild nettle, and dried hay, underscored by subtle notes of fennel bulb, chamomile, and a hint of flint. A whisper of brioche and delicate vanilla from oak maturation adds further dimension. The palate is taut and poised, with bright acidity and a fine mineral line carrying flavours of lemon pith, green pear, and crushed herbs. The alcohol is finely balanced at 13.3%, lending the wine a lighter frame and graceful tension. A chalky, saline finish lingers, promising rewarding evolution in bottle.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.3 % vol rs : 2.6 g/l pH : 3.25 ta : 5.4 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 2024 growing season began with significant early rainfall, ensuring strong initial vine growth. However, from late September through mid-February, there was an extended dry spell with little-to-no rainfall. Warm summer temperatures accelerated the ripening of early cultivars, leading to lower yields. Despite these challenges, the dry conditions resulted in grapes of exceptional quality, with concentrated flavours and remarkable balance. This vintage promises a beautifully structured wine, showcasing depth, elegance, and a true reflection of Oldenburg Vineyards' terroir.

about the harvest: Grapes were hand-picked in the early morning into small lug boxes and stored overnight in a cold room to preserve freshness.

in the cellar : Whole bunches were pressed the following day using a gentle pneumatic Champagne cycle. The juice was settled overnight, then racked with a portion of light solids to seasoned 300L French oak barrels and 3rd fill Austrian oak Foudre for spontaneous fermentation. Wild yeast fermentation occurred over a period of 2 to 9 months. Partial malolactic fermentation took place in barrel. During fermentation, barrels were bâtonnaged twice weekly to enhance mouthfeel and complexity; following fermentation, they were rolled once a week to keep the lees in suspension. The wine was matured for 10 months before gentle fining and filtration ahead of bottling.

