

Oldenburg Vineyards Grenache Noir 2023

A beautifully expressive Grenache, the 2023 vintage opens with vibrant aromas of sour cherry, raspberry compote, and pomegranate, interwoven with delicate hints of cinnamon, star anise, and crushed rose petals. The palate is refined yet energetic, offering a savoury core of red peppercorn, dried herbs, and tilled earth, balanced by a subtle sweetness and a thread of minerality. Bright acidity lends freshness and drive, while fine-grained, elegant tannins provide a graceful structure and long, persistent finish. This wine is both immediately engaging and cellar-worthy, promising further complexity and depth with time.

variety : Grenache | 85% Grenache, 15% Syrah

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.37 ta : 5.7 g/l so2 : 75 mg/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **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. 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.

about the harvest: Harvest: 23 February 2021 at 22.8° Balling

in the cellar : Grapes were picked from 16-year-old bush vines grown on granitic soil at 410m above sea level. Bunches and berries were meticulously sorted. Fermentation included one-third whole bunch and two-thirds whole berry, wild fermented in a stainless-steel tank with punch-downs and pump-overs 1–2 times per day. The wine was basket-pressed, and malolactic conversion took place in barrels. It was then matured for 14 months in old 300L French oak barrels, followed by 4 months in a concrete egg. The wine was bottled unfiltered and unfiltered.

