



## Oldenburg Chenin Blanc 2011

shows lively citrus, jasmine and a hint of ripe tropical fruit on the nose. The palate has an intricate fullness laced with a lingering minerality and subtle oak tones. Persistent honeysuckle, tropical melon & floral characters compliment the finish.

Alc 13.09 % RS 3.0 g/l TA 6.2 g/l pH 3.53

\* Top 100 SA Wines 2012

John Platter 2013: ★★★★★☆

Neil Pendock Wine Guide 2013: ★★★★★★

JancisRobinson.com: 17/20



## Oldenburg Chardonnay 2011

has a golden straw colour with an upfront nose of ripe melon, pineapple and orange citrus fruits, backed by hints of freshly baked bread and lightly toasted almonds. On the palate, a rich & creamy mid palate is followed by fresh citrus flavours giving a lingering finish. The acidity is perfectly balanced by sweet fruit and a touch of toasty oak.

Alc 14.08 % RS 1.8 g/l TA 5.8 g/l pH 3.53

\* Neil Pendock Wine Guide 2013: ★★★★★★

IWSC 2012: Silver

Wine Advocate: 93



## Oldenburg Cabernet Sauvignon 2009

has an intense ripe cherry colour. A mixture of fruits describes the nose: blackcurrant, peach, cigar box and herbal. The palate is muscular and mineral with a clear fruit theme ending in youthful tannins. The mouth is filled with crunchy fruit.

Alc 14.76% RS 1.6 g/l TA 5.6 g/l pH 3.70

\* IWSC 2012: Gold

Classic Wine Magazine 2012: ★★★★★☆

(awarded best Cabernet in SA)

John Platter 2013: ★★★★★☆

JancisRobinson.com: 17/20

Wine Advocate: 90



## Oldenburg Cabernet Franc 2009

has an inky, crimson colour. The nose brings forth ripe cherries, blackcurrants and freshly picked herbs. Plush mocha and coffee flavours help create a rich, complex palate. Acid and tannins are well balanced with no rough edges. A seamless wine with exceptional balance!

Alc 14.7% RS 1.7 g/l TA 5.9 g/l pH 3.70

\* Top 100 SA Wines 2012

Neil Pendock Wine Guide 2013: ★★★★★★

IWSC 2012 : Silver



## Oldenburg Syrah 2009

has a deep and concentrated colour showing hues of ripe mulberry. On the nose it has plenty of red cherry fruit and notes of vanilla and white pepper. The palate is stuffed with herbs and is rich and enduring all the way through to the aftertaste. A lively acidity keeps the youthful tannins in check.

Alc 14.37 % RS 3.9 g/l TA 5.6 g/l pH 3.65

\* Syrah du Monde 2012: Silver

Wine Advocate: 89



# OLDENBURG

## VINEYARDS

www.oldenburgvineyards.com

# OLDENBURG

## VINEYARDS

### Our Story

**Proprietor:** Adrian Vanderspuy

Oldenburg Vineyards is located in the Banghoek Valley in the Stellenbosch region, less than an hour from Cape Town. The region is considered the premium location for making high quality wines in South Africa with neighbours such as Thelema, Delaire and Tokara.

We make small quantities of both red and white wines only using grapes from the Estate. Careful study of our soils, temperatures, wind variations and sunlight aspects led us to planting Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot, Chardonnay and Chenin Blanc plus a few smaller interesting blending varieties.

Central to our belief is the fact that great wines only come from the highest quality grapes. What happens in our vineyards needs to be without compromise in order to deliver the potential offered by our magnificent terroir.

We have a strong belief that the natural diversity of the Cape, in particular its geography, soils, climate and other physical attributes allow a complexity that is critical in exciting wines. Set against a backdrop of stunning natural beauty, the location helps to inspire us to take a sustainable approach to the vineyards, and the surrounding environment in general. This approach is quite complementary to premium wines.

We encourage you to explore our website, [www.oldenburgvineyards.com](http://www.oldenburgvineyards.com)

### Our Vineyards – a sense of place

**Viticulturist:** Simon Thompson

Our terroir has a unique combination of geography, climate and high potential soil types.

- Elevation ranges from 300 and 450m above sea level.
- Cool climate area, with a moderate and prolonged growing season.
- Soil types consist of weathered granite mother material with a high percentage of stone creating soils with high growth potential.

Bio-viticulture..... our philosophy combines certain elements and principles of organic and biodynamic viticulture in a sustainable and practical manner.

Limited mechanisation with the majority of tasks done by hand to ensure an extremely high level of quality and precision.

**Core belief:** Great wines come from the highest quality grapes

### Winemaking

**Winemaker:** Simon Thompson

Only the best grapes make it to the winery!

The guiding principle is to let the grapes lead the way, ultimately creating wines with balanced tannins, complexity, natural acidity and elegant fruit flavours.