

OLDENBURG VINEYARDS



MERLOT 2017

OLDENBURG VINEYARDS SERIES

COMPOSITION	100% Merlot
HARVEST	23 February 2017 at 23.7° Balling
TECHNICAL DATA	ALC 14.17% RS 2,3g/l TA 5,9g/L pH 3.47
MATURATION	19 months in 300l French oak barrels
PRODUCTION	6 177 Bottles

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.

WINEMAKING / MATURATION

Grapes were harvested and sorted carefully by hand, and cold-soaked for three days before fermentation was initiated. Pump overs were performed three times daily. Wines were matured for 19 months in 300l French oak barrels in 15% new oak.

TASTING NOTES

This Merlot presents with a deep ruby colour in the glass. Initially, the nose is quite shy, but soon opens up with aromas of juniper, loganberries, fynbos and paprika. The voluptuous acidity is supported by grippy tannins. A bold palate of cloves, pine nuts and brambles lead to a sustained and lingering finish. The oak regime is exceptional, imparting a serious structure and complexity to the wine. Enjoy now, or in the next 8 years.

VINTAGE CONDITIONS

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. 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 than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

Updated at Vintage Release Tasting, 09.06.2020.
Tasted by Nic van Aarde, Stefan Reinmuth and Amos Sobashe

T +27 (0)21 885 1618 | F +27 (0)21 885 2665 | E tastingroom@oldenburgvineyards.com

Oldenburg Vineyards (Pty) Ltd, Zevenrivieren Road, Banghoek Valley, Stellenbosch | PO Box 2246, Dennesig, 760°

www.oldenburgvineyards.com