

OLDENBURG VINEYARDS

PRICE LIST - LIBRARY COLLECTION

1 March 2021 to 28 February 2022

Tasting Room - ZAR

All prices include VAT and are subject to change

Client liaison:

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The 8 Elements of Oldenburg Vineyards

A number of years ago before deciding to start Oldenburg, Adrian Vanderspuy commissioned various technical studies to ascertain the wine growing potential of the terroir found on the farm. The various studies examined the soils, the sunlight intensity, rainfall, temperatures, amongst other things, with significant detailed analysis put into each of these variables at about 50 different sites on the farm. The result pointed to something very exciting - without any doubt, the terroir at Oldenburg was quite unique, with great potential for producing the highest quality wines.

The findings matched what he already intuitively knew; there was always something very special about this particular place. He recalls a childhood memory of eating a pear, grown where our Chenin Blanc is now located. This pear tasted like the best pear, ever - fresh, sweet, juicy, crisp - but soft fruit, just perfect! He often recalls this memory when thinking about the potential for our wines. It may seem obvious that great wines come from impeccable fruit, but sometimes perhaps this fact is forgotten.

With the combined knowledge of the exhaustive technical study, intuitive thoughts, and various memories, it was time to buy the farm and begin the journey and discovery of what was really achievable. In April 2003 they bought the farm Oldenburg, and the adventure began!

In 2007, after replanting the entire farm, when tasting the still-fermenting Cabernet Franc, it was clear that there was indeed something quite special happening in our vineyards. The wine from this 'experimental' first vintage, was remarkable - it showed a deep purple colour and had a richness of fruit and intense herbal flavours - which to everyone at the tasting table was not something you would find in a wine made from vines less than three years old. At that point we now had the first real evidence that we did have extraordinary possibilities from our small patch of earth in the Banghoek Valley.

As the vintages rolled in over time, the discovery of what makes our terroir so special, continued. Around 2014 we decided to look at things from a broader perspective and then narrow it down from there. We began to look at what was unique and special about Stellenbosch in particular, and the Cape Wine Region more broadly. From there, we brought things back to Oldenburg more specifically. What were the key natural drivers in the rapidly improving quality of wines from the region? How far this trend could go? The drivers and the potential started to become clear.

*Atlantic Ocean • Indian Ocean • Mountain Ranges • Mountain Amphitheatre • Elevation • Wind • Soils
Rondekop*

Broadly speaking, glancing across the various wine regions around the world the commonality of the Mediterranean climate is a strong feature for ideal wine growing conditions. Looking closer, most of the best New World regions are situated on west coasts, with Chile, Western U.S.A., Margaret River, New Zealand and the Cape all having cold ocean currents adjacent to them. They all have the combination of sunlight intensity and warmth in combination with the cooling impact of the neighbouring cool ocean currents - in fact all five are biodiversity hotspots.

Turning specifically to the Cape, just south of Cape Town and Cape Agulhas, the South Atlantic Current meets the Agulhas Current from the Indian Ocean. Effectively the warm Indian Ocean meets the cold South Atlantic, and the cool Benguela Current is formed and runs northward along South Africa's west coast. This meeting point is so significant it is considered an important factor in the Global climate balance.

In the Cape, the vertical dimension can be added to the mix. In 2004 a large part of the Western Cape became a World Heritage Site in recognition as a global Hotspot for floral diversity. Over 95% of SA's wine is produced within the Cape Floral Kingdom, the smallest and richest in the world, containing over 9600 plant species (fynbos, renosterveld and Karoo succulents) which is more than are found in the whole of the Northern hemisphere. Being one of only six Floral Kingdoms in the world, underlines how special the Cape is to plant life. The

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mixing of two giant ocean currents and adding mountains creates a very broad spectrum of richness and diversity, which in our opinion, has been translated into one of the key factors in the positive wine trends found throughout the Cape. In many ways, however, Stellenbosch lies in the most favourable position due to its high mountains and close proximity to these two bodies of water - creating a wide variety of climatic conditions, all of which being beneficial to vines.

Turning now to Oldenburg Vineyards - we are situated in a hanging valley with an elevation ranging from 300m to 410m, which creates a naturally cooler site. Added to this we have a mountain amphitheatre surrounding us. This plays an important role in bringing cooler air after sunset to our vineyards. Cool air from the mountain tops, circa 1600m falls into our valley creating the cool night-time temperatures. Our situation lends itself to a wider diurnal range - day/night temperature differential, which contributes to grape complexity. We are generally 2 °C cooler than neighbouring Stellenbosch, for example, with a 1-2 °C wider diurnal temperature range. The amphitheatre also brings the farm abundant moisture - the typical rain wind is from the northwest, and as the moist air meets high mountains, they are squeezed, like a wet sponge. Our precipitation can be several factors higher than as little as 10 km away.

In summer, the ocean and land interface create the south east wind, which blows regularly - particularly in the afternoons. This wind known as the Cape Doctor, for its cooling and healthy impact, has a unique and critically important vector on Oldenburg. It makes landfall at Hermanus approximately 100km south east of us. It continuously climbs as it travels towards us, summiting the peaks that we are adjacent to. This cool ocean breeze becomes cooler at altitude and directly lands in our vineyards, without warming much at all. After it passes us, it warms quickly, and eventually dissipates as it moves to lower elevations and further inland. We call this breeze our 'air-conditioner' for this refreshing effect, and the vines are grateful for the coolness. The temperature variable plays a large role in the complexity of our grapes. The lower temperatures mean slower ripening, leading to better aroma and tannin development, and subsequently physiological ripeness. Added to this is the fact that the orientation of our vineyard rows allows the breeze to travel down them, helping them with fresh air and reducing the chance of mildew and other diseases.

The last but most important piece of the 8 Natural Elements jigsaw puzzle is Rondekop itself, rising to an elevation of 410m - the distinctive round hill that forms the centrepiece of our vineyards. The soils on Rondekop are mineral rich, containing weathered sandstones and granites, with the addition of iron, manganese, and various rare trace elements. The soils vary from rocky to very rocky, and also have high water retention levels with their clay sub surface. The hill's situation in the middle of the valley allows for maximum sunlight hours, and its location one to two kilometres from the mountains allow for us to remain in sunshine, when the southeaster blows, and forms shadowing clouds on areas directly adjacent to them. A further feature of the round hill is for it to self-generate breezes, on warm windless days, allowing for air movement in the vines. Rondekop offers the vines a juxtaposition of sunlight intensity and warmth, with the therapeutic cooling impact of elevation and cool breezes. Furthermore, within the perfect soils the vines have ideal rockiness and moisture levels to allow the roots to furrow deep into the earth.

This confluence of the 8 Natural Elements is rarely found in a single location. The elements per se would be able to create conditions for making great wines, however the combination and interplay between them create a rich biodiversity, and it is this richness which creates complexity, a wide and deep flavour spectrum in the wines. The coolness we experience, lends itself to the freshness and balanced acidity, whilst the sunshine and warmth of our location brings the phenolic ripeness (a term used to describe ripeness of the entire bunch as opposed to just the sugar in the juice) and the tannin structure.

Put simply, Delicious Wines, with ideal Structure and Balance, combined with great aging potential.

Our belief is that the geographic phenomena, our perfectly round hill - Rondekop - the Eighth Element - unites and combines with the other Seven Elements to create quintessential wine-producing conditions.



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Library Collection

LIBRARY COLLECTION	Unit size	Per case	Per bottle	Notes
Rondekop Series				
Per Se 2015	750ml	ZAR3990	ZAR665	
Per Se 2016	750ml	ZAR3630	ZAR605	
Per Se 2017	750ml	ZAR3300	ZAR550	
Rhodium 2012	750ml	ZAR4170	ZAR695	
Rhodium 2013	750ml	ZAR3960	ZAR660	
Rhodium 2014	750ml	ZAR3780	ZAR630	
Rhodium 2015	750ml	ZAR3600	ZAR600	
Rhodium 2016	750ml	ZAR3270	ZAR545	
Rhodium 2017	750ml	ZAR2970	ZAR495	
Stone Axe 2016	750ml	ZAR3600	ZAR600	
Stone Axe 2017	750ml	ZAR3270	ZAR545	
Oldenburg Vineyards Series				
Cabernet Franc 2012	750ml	ZAR3270	ZAR545	
Cabernet Franc 2013	750ml	ZAR3120	ZAR520	
Cabernet Franc 2014	750ml	ZAR2970	ZAR495	
Cabernet Franc 2015	750ml	ZAR2820	ZAR470	
Cabernet Franc 2016	750ml	ZAR2550	ZAR425	
Cabernet Franc 2017	750ml	ZAR2310	ZAR385	
Cabernet Sauvignon 2010	750ml	ZAR2760	ZAR460	
Cabernet Sauvignon 2011	750ml	ZAR2640	ZAR440	

LIBRARY COLLECTION	Unit size	Per case	Per bottle	Notes
Oldenburg Vineyards Series continued				
Cabernet Sauvignon 2012	750ml	ZAR2520	ZAR420	
Cabernet Sauvignon 2013	750ml	ZAR2400	ZAR400	
Cabernet Sauvignon 2014	750ml	ZAR2280	ZAR380	
Cabernet Sauvignon 2015	750ml	ZAR2160	ZAR360	
Cabernet Sauvignon 2016	750ml	ZAR1950	ZAR325	
Cabernet Sauvignon 2017	750ml	ZAR1770	ZAR295	
Chardonnay 2014	750ml	ZAR2010	ZAR335	
Chardonnay 2015	750ml	ZAR1920	ZAR320	
Chardonnay 2016	750ml	ZAR1830	ZAR305	
Chardonnay 2017	750ml	ZAR1740	ZAR290	
Chardonnay 2018	750ml	ZAR1590	ZAR265	
Chardonnay 2019	750ml	ZAR1440	ZAR240	
Chenin Blanc 2011	750ml	ZAR1800	ZAR300	
Chenin Blanc 2012	750ml	ZAR1710	ZAR285	
Chenin Blanc 2013	750ml	ZAR1620	ZAR270	
Chenin Blanc 2014	750ml	ZAR1530	ZAR255	
Chenin Blanc 2015	750ml	ZAR1470	ZAR245	
Chenin Blanc 2017	750ml	ZAR1350	ZAR225	
Chenin Blanc 2018	750ml	ZAR1230	ZAR205	
Chenin Blanc 2019	750ml	ZAR1110	ZAR185	

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Oldenburg Vineyards Series continued				
Grenache Noir 2014	750ml	ZAR2880	ZAR480	
Grenache Noir 2015	750ml	ZAR2730	ZAR455	
Grenache Noir 2016	750ml	ZAR2610	ZAR435	
Grenache Noir 2017	750ml	ZAR2490	ZAR415	
Grenache Noir 2018	750ml	ZAR2250	ZAR375	
Merlot 2013	750ml	ZAR2280	ZAR380	
Merlot 2014	750ml	ZAR2160	ZAR360	
Merlot 2015	750ml	ZAR2070	ZAR345	
Merlot 2016	750ml	ZAR1890	ZAR315	
Merlot 2017	750ml	ZAR1710	ZAR285	
Syrah 2013	750ml	ZAR1920	ZAR320	
Syrah 2014	750ml	ZAR1830	ZAR305	
Syrah 2015	750ml	ZAR1740	ZAR290	
Syrah 2016	750ml	ZAR1590	ZAR265	
Syrah 2017	750ml	ZAR1440	ZAR240	
Viognier 2017	750ml	ZAR2010	ZAR335	
Viognier 2018	750ml	ZAR1830	ZAR305	
Viognier 2019	750ml	ZAR1650	ZAR240	

Rare & Maiden Vintages

RARE VINTAGES	Unit size	Per case	Per bottle	Notes
Cabernet Sauvignon Barrel Selection 2009	750ml	ZAR3480	ZAR580	
Syrah 2012	750ml	ZAR2010	ZAR335	

MAIDEN VINTAGE	Unit size	Per case	Per bottle	Notes
Cabernet Franc 2007 - Le Quatre Enfants	750ml	-	ZAR2100	
Syrah 2007 - Joshua	750ml	-	ZAR1320	

Magnums & Large Formats

MAGNUMS, 3L, 5L	Unit size	Per bottle	Notes
Rondekop Series			
Rondekop Per Se 2018	1.5L	ZAR1500	A Magnum qualifies as 2 btl's, 3L as 4 etc.
Rondekop Rhodium 2010	1.5L	ZAR2295	
2011	1.5L	ZAR2190	
2012	1.5L	ZAR2085	
2013	1.5L	ZAR1980	
2014	1.5L	ZAR1890	
2015	1.5L	ZAR1800	
2016	1.5L	ZAR1635	
2017	1.5L	ZAR1485	
2018	1.5L	ZAR1350	
Rondekop Stone Axe 2016	1.5L	ZAR1800	
2018	1.5L	ZAR1485	
Rondekop Rhodium 2013	3L	ZAR6600	
2014	3L	ZAR6300	
2015	3L	ZAR6000	
Oldenburg Vineyards Series			
Cabernet Franc 2014	1.5L	ZAR1485	
2015	1.5L	ZAR1410	
2016	1.5L	ZAR1275	
2017	1.5L	ZAR1155	
Cabernet Sauvignon 2011	1.5L	ZAR1320	
2012	1.5L	ZAR1260	
2013	1.5L	ZAR1200	
2014	1.5L	ZAR1140	
2015	1.5L	ZAR1080	
2016	1.5L	ZAR975	
2017	1.5L	ZAR885	
Merlot 2014	1.5L	ZAR1080	
2016	1.5L	ZAR945	
2017	1.5L	ZAR855	
Syrah 2012	1.5L	ZAR1005	
2013	1.5L	ZAR960	
2014	1.5L	ZAR915	
2015	1.5L	ZAR870	
2016	1.5L	ZAR795	

