OLDENBURG
VINEYARDS

PRICE LIST – ALL PRODUCTS

2023

EUR

Direct Export / Europe

Delivered to your door, including all charges. Subject to change with new vintage releases

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www.oldenburgvineyards.com

The 8 Elements of Oldenburg Vineyards

A number of years ago before starting Oldenburg, Adrian Vanderspuy commissioned various technical studies to ascertain the wine growing potential of the terroir on the farm. These studies examined, amongst other things, the soils, the sunlight intensity, rainfall, temperatures, with significant detailed analysis applied to each variable at about 50 different sites on the farm. The results pointed to something very exciting – without any doubt, the terroir at Oldenburg was 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 to discover what was really achievable. In April 2003 they bought the farm Oldenburg, and the adventure began!

In 2007, while tasting the still-fermenting Cabernet Franc, it was clear there was indeed something exceptional 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 surprised everyone at the tasting table. This was not something you would find in a wine made from vines less than three years old. At that point, we witnessed the first real evidence of the extraordinary possibilities our small patch of earth in the Banghoek Valley promised.

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 narrow it down from there. We began to investigate 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 could this trend 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, one sees most of the best New World regions are situated on west coasts of continent. Chile, Western U.S.A., Margaret River, New Zealand and the Cape all have cold ocean currents adjacent to them. The sunlight intensity and warmth, in combination with the cooling impact of the neighbouring cool ocean currents, is common to them all. 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. 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, a vertical dimension can be added to the mix. In 2004, a large part of the Western Cape became a World Heritage Site, recognised 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). This is more than can be 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 mixing of two giant ocean currents, and the addition of mountains creates a very broad spectrum of richness and diversity. In our opinion, this translates into one of the key factors in the positive wine trends found throughout the Cape. In many ways, 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 are beneficial to vines.

Turning to Oldenburg Vineyards itself: 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 to our vineyards after sunset. 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. As the moist air meets high mountains, it is squeezed out, like a wet sponge. Our precipitation is several factors higher than areas as little as 10 km away.

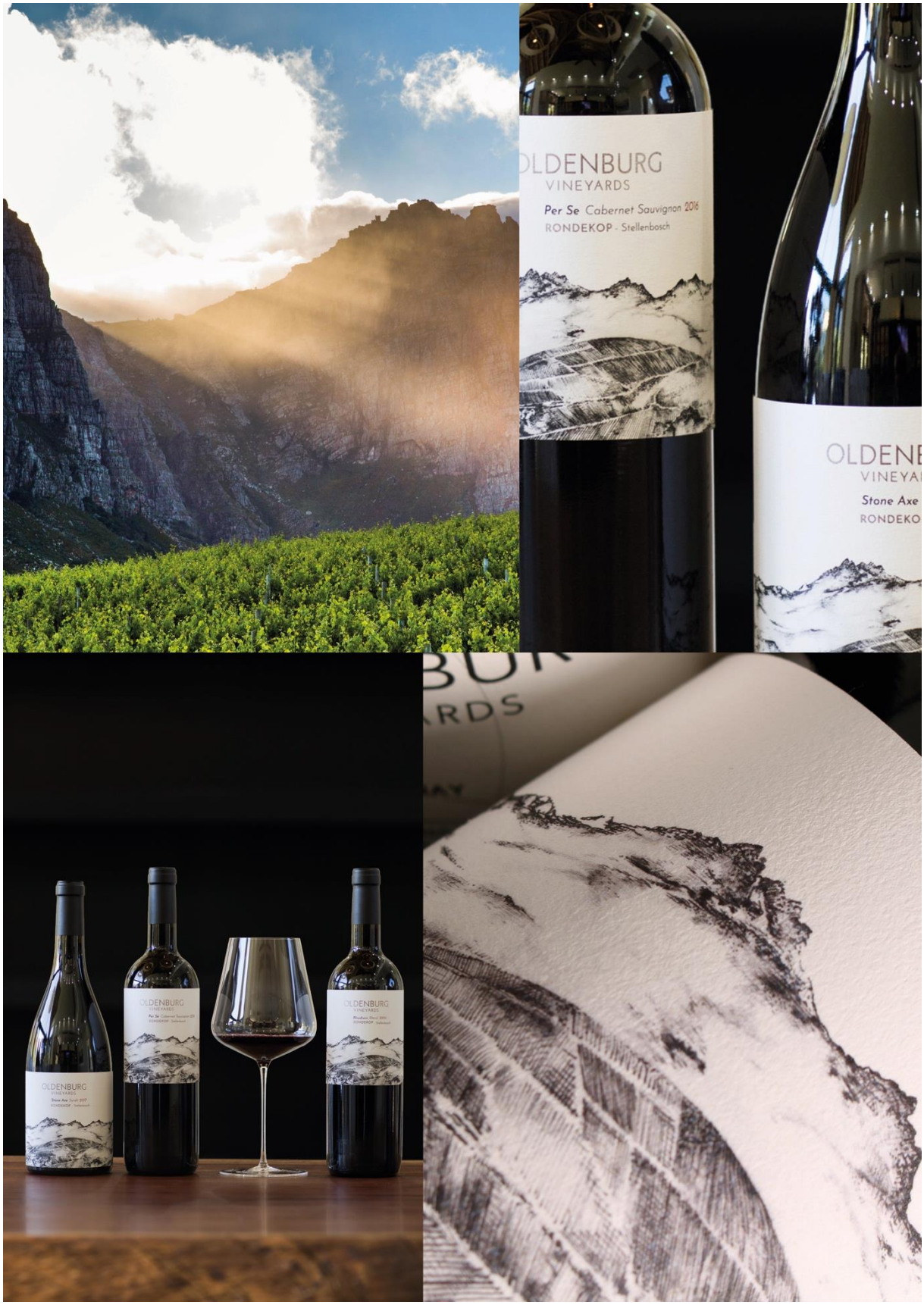
In summer, the ocean and land interface create the southeast wind, which blows here regularly - particularly in the afternoons. This wind (known as the Cape Doctor for its cooling and healthy impact) has a unique and critically important effect on Oldenburg. It makes landfall at Hermanus, approximately 100km southeast 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 physiological ripeness, including improved flavour, aroma, and tannin development. 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, this distinctive round hill 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 have high water retention levels with their clay sub surface. The hill is situation in the middle of the valley, allowing for maximum sunlight hours. Its location - one to two kilometres from the mountains - allows 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 grow deep into the earth.

This confluence of 8 Natural Elements is rarely found in a single location. Each individual would contribute to conditions for making great wines, but the combination and interplay between them all create a rich biodiversity. 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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RONDEKOP

Exceptional wines from extraordinary terroir

The Rondekop series comprises our iconic wines, which purely express their sense of place. Rondekop, the magical round hill at the heart of our vineyards, is at the centre of the unique confluence of our 8 Natural Elements. These wines epitomize our remarkable terroir.

Rondekop Series wines are subject to availability, in limited quantities per client and come packed in 6-bottle wooden cases. 6-bottle carton cases are also available.

RONDEKOP	Unit size	Per bottle	Units / case	Per case
Per Se 2019 / 2020	750ml	€54.00	6	€324.00
Rhodium 2018 / 2019	750ml	€54.00	6	€324.00
Stone Axe 2019 / 2020	750ml	€48.00	6	€288.00

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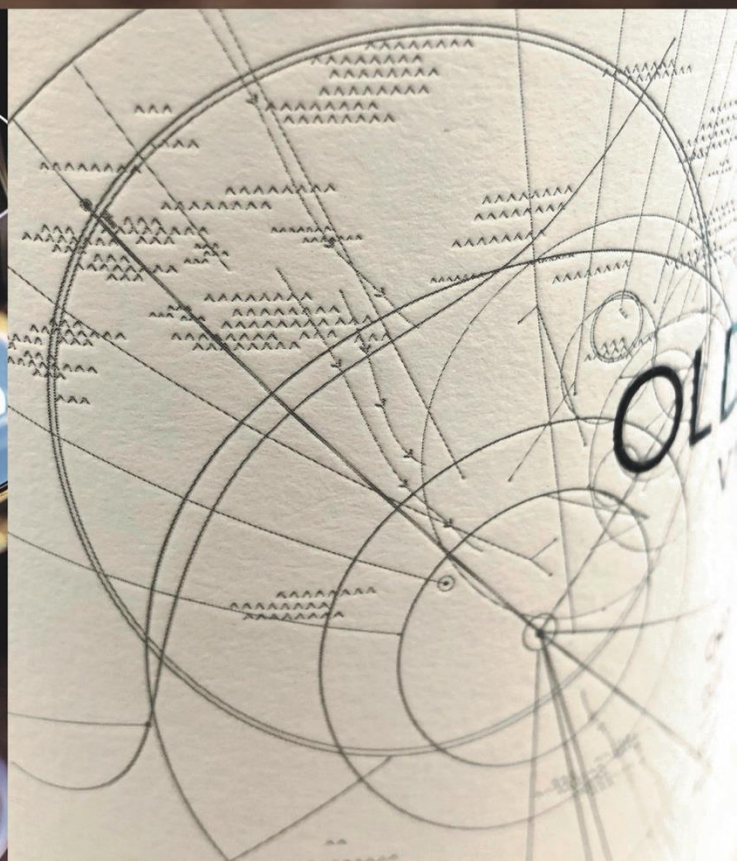

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OLDENBURG
VINEYARDS

Distinctive wines with a personality of place

The Oldenburg Vineyards series is a collection of single cultivar wines, showcasing the diversity of our vineyards, soil and microclimate. These wines are an illustration of balance, finesse and the coming together of viticulture and winemaking.

Oldenburg Vineyards series wines may only be available on allocation when stocks are limited. The wines are packed in 6-bottle carton cases.

OLDENBURG VINEYARDS	Unit size	Per bottle	Units / case	Per case
Cabernet Franc 2017 / 2018	750ml	€41.00	6	€234.00
Cabernet Sauvignon 2018 / 2019	750ml	€35.00	6	€210.00
Chardonnay 2021	750ml	€36.00	6	€216.00
Chenin Blanc 2020 / 2021	750ml	€31.00	6	€186.00
Grenache Noir 2020 / 2021	750ml	€38.00	6	€228.00
Merlot 2018 / 2019	750ml	€33.00	6	€198.00
Syrah 2018 / 2019	750ml	€33.00	6	€198.00
Viognier 2020	750ml	€32.00	6	€192.00

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<CL°

Delicious wines without compromise

Created to convey the refreshing coolness of our extraordinary terroir, the <CL° Series is simply cool, in every sense of the word. A perfect combination of elevation, cooling winds and the proximity of our mountain amphitheatre cause lower afternoon and evening temperatures, creating a cooler micro-climate.

<CL° Series wines come packed in a striking 6-bottle carton case.

<CL°	Unit size	Per bottle	Units / case	Per case
Red Blend 2020	750ml	€25.00	6	€150.00
White Blend 2020 / 2021	750ml	€25.00	6	€150.00

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The Vintage Library Collection

Aged wines are a rarity

Few things are as appealing to a discerning wine lover as the sight of a carefully curated wine cellar. It creates a sense of appreciation for the treasures hidden in that perfectly temperature-controlled cellar. At Oldenburg Vineyards, we take pride in the knowledge that we have kept aside a number of special wines and vintages, allowing them to age gracefully in pristine conditions. For our Wine Club and Trade Club Members, we are able to make some of these valuable wines available – on request and subject to availability – providing exclusive access to our rarest wines.

THE VINTAGE LIBRARY COLLECTION	Unit size	Per bottle	Units / case	Per case
Rondekop Series				
Per Se 2015	750ml	€80.00	6	€480.00
Per Se 2016	750ml	€75.00	6	€450.00
Per Se 2017	750ml	€67.00	6	€402.00
Per Se 2018	750ml	€60.00	6	€360.00
Rhodium 2011	750ml	€105.00	6	€630.00
Rhodium 2012	750ml	€98.00	6	€588.00
Rhodium 2013	750ml	€92.00	6	€552.00
Rhodium 2014	750ml	€86.00	6	€516.00
Rhodium 2015	750ml	€80.00	6	€480.00
Rhodium 2016	750ml	€75.00	6	€450.00
Rhodium 2017	750ml	€67.00	6	€402.00
Rhodium 2018	750ml	€60.00	6	€360.00
Stone Axe 2016	750ml	€67.00	6	€402.00
Stone Axe 2017	750ml	€60.00	6	€360.00
Stone Axe 2018	750ml	€54.00	6	€324.00

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THE VINTAGE LIBRARY COLLECTION	Unit size	Per bottle	Units / case	Per case
Oldenburg Vineyards Series				
Cabernet Franc 2012	750ml	€66.00	6	€396.00
Cabernet Franc 2014	750ml	€58.00	6	€348.00
Cabernet Franc 2015	750ml	€52.00	6	€312.00
Cabernet Franc 2016	750ml	€46.00	6	€276.00
Cabernet Sauvignon 2010	750ml	€68.00	6	€408.00
Cabernet Sauvignon 2011	750ml	€64.00	6	€384.00
Cabernet Sauvignon 2012	750ml	€60.00	6	€360.00
Cabernet Sauvignon 2013	750ml	€56.00	6	€336.00
Cabernet Sauvignon 2014	750ml	€52.00	6	€312.00
Cabernet Sauvignon 2015	750ml	€49.00	6	€294.00
Cabernet Sauvignon 2016	750ml	€44.00	6	€264.00
Cabernet Sauvignon 2017	750ml	€39.00	6	€234.00
Chardonnay 2014	750ml	€66.00	6	€396.00
Chardonnay 2015	750ml	€62.00	6	€372.00
Chardonnay 2016	750ml	€58.00	6	€348.00
Chardonnay 2017	750ml	€54.00	6	€324.00
Chardonnay 2020	750ml	€40.00	6	€240.00
Chenin Blanc 2011	750ml	€66.00	6	€396.00
Chenin Blanc 2012	750ml	€62.00	6	€372.00

THE VINTAGE LIBRARY COLLECTION	Unit size	Per bottle	Units / case	Per case
Oldenburg Vineyards Series continued				
Chenin Blanc 2014	750ml	€54.00	6	€324.00
Chenin Blanc 2015	750ml	€50.00	6	€300.00
Chenin Blanc 2018	750ml	€39.00	6	€234.00
Chenin Blanc 2019	750ml	€35.00	6	€210.00
Grenache Noir 2014	750ml	€66.00	6	€396.00
Grenache Noir 2015	750ml	€62.00	6	€372.00
Grenache Noir 2017	750ml	€54.00	6	€324.00
Grenache Noir 2018	750ml	€48.00	6	€228.00
Merlot 2013	750ml	€52.00	6	€312.00
Merlot 2014	750ml	€49.00	6	€294.00
Merlot 2015	750ml	€46.00	6	€276.00
Merlot 2016	750ml	€41.00	6	€246.00
Merlot 2017	750ml	€37.00	6	€222.00
Syrah 2014	750ml	€49.00	6	€294.00
Syrah 2015	750ml	€46.00	6	€276.00
Syrah 2016	750ml	€41.00	6	€246.00
Syrah 2017	750ml	€37.00	6	€222.00
Viognier 2015	750ml	€51.00	6	€306.00
Viognier 2016	750ml	€48.00	6	€288.00

THE VINTAGE LIBRARY COLLECTION	Unit size	Per bottle	Units / case	Per case
Oldenburg Vineyards Series continued				
Viognier 2017	750ml	€45.00	6	€270.00
Viognier 2018	750ml	€40.00	6	€240.00
Viognier 2019	750ml	€36.00	6	€216.00

Our Maiden & Rare Vintages

Rare; (of a thing) not found in large numbers and so of interest or value

Having access to Oldenburg Vineyards' Maiden vintage is a rare opportunity. Adrian and Vanessa release a few bottles each year of this curated selection of Oldenburg Vineyard's Maiden and other Rare vintages – available exclusively to our Wine Club Members and Trade Club Members.

These wines are stored in pristine conditions, at a constant 15°C.

MAIDEN VINTAGE	Unit size	Per bottle
Cabernet Franc 2007 – Les Quatre Enfants	750ml	€123.00
Syrah 2007 - Joshua	750ml	€73.00

RARE VINTAGES	Unit size	Per bottle
Cabernet Sauvignon Barrel Selection 2009	750ml	€90.00
Syrah 2012	750ml	€56.00

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The Magnum & Large Format Collection

Magnums and large format bottles – collectors' items

There is something inherently generous about large format bottes. Whether as a host or a guest, revealing a magnum at a dinner party never fails to impress, and there is more to share. Large formats have the added advantage of slower ageing, so you can enjoy your favourite vintages for longer, with a freshness of fruit beyond what the vintage might suggest. From Magnums to Jeroboams, we have curated a special collection that will be available – on request and subject to availability.

Magnums, 3L, 5L and 6L bottles are packed individually in wooden cases

MAGNUMS, 3L, 5L	Unit size	Per bottle
Rondekop Series		
Rondekop Per Se		
2018	1.5L	€180.00
2019	1.5L	€162.00
Rondekop Rhodium		
2010	1.5L	€336.00
2011	1.5L	€315.00
2012	1.5L	€294.00
2013	1.5L	€276.00
2014	1.5L	€258.00
2015	1.5L	€240.00
2016	1.5L	€225.00
2017	1.5L	€201.00
2018	1.5L	€180.00
2019	1.5L	€162.00
Rondekop Stone Axe		
2016	1.5L	€201.00
2018	1.5L	€162.00
2019	1.5L	€144.00
Rondekop Rhodium		
2013	3L	€920.00
2014	3L	€860.00
2015	3L	€800.00
Oldenburg Vineyards Series		
Cabernet Franc		
2014	1.5L	€174.00
2015	1.5L	€156.00
2016	1.5L	€138.00
2017	1.5L	€123.00
Cabernet Sauvignon		
2011	1.5L	€192.00
2012	1.5L	€180.00
2013	1.5L	€168.00
2014	1.5L	€156.00
2015	1.5L	€147.00
2016	1.5L	€132.00
2017	1.5L	€117.00

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Merlot		
2014	1.5L	€147.00
2015	1.5L	€138.00
2016	1.5L	€123.00
2017	1.5L	€111.00
Syrah		
2011	1.5L	€180.00
2012	1.5L	€168.00
2013	1.5L	€156.00
2014	1.5L	€147.00
2015	1.5L	€138.00
2016	1.5L	€123.00
Cabernet Franc		
2016	3L	€460.00
2017	3L	€410.00
Cabernet Sauvignon		
2012	3L	€600.00
2013	3L	€560.00
2014	3L	€520.00
2015	3L	€490.00
2016	3L	€440.00
2017	3L	€390.00
Cabernet Franc		
2016	5L	€828.00
2017	5L	€738.00
Cabernet Sauvignon		
2012	5L	€1080.00
2013	5L	€1008.00
2014	5L	€936.00
2015	5L	€882.00
2016	5L	€792.00
2017	5L	€702.00
Cabernet Sauvignon		
2013	6L	€1120.00

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Other Wine Information

If you'd like to make up a special gift or presentation pack you may opt to add wooden case(s) to your order.

WOODEN BOXES	Btls / box	Per box
Single	1	€5.85
3-btl box	3	€7.25
6-btl box	6	€9.75

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OLDENBURG
VINEYARDS

EXTRA-VIRGIN
OLIVE OIL

The extra virgin olive oil produced by Oldenburg Vineyards is created using the most up-to-date expertise; using acclaimed Italian olive cultivars.

The choice of cultivars established in our orchards took into consideration their individual attributes to create a balanced oil of distinction. Coratina for its zesty spicy finish; Frantoio for its intense fruit and herbaceous qualities; Leccino for its delicate nutty aromas and Nocellara del Belice for its gentle fruity flavours. Classification of olive oil is measured by the level of fatty acids. To qualify as 'extra virgin' the fatty acid level in the oil must be <0.8%. Healthy fruit and careful control of the temperature at which extraction occurs will ultimately determine the classification. Intricate and modern equipment guarantees that each and every drop of Oldenburg Vineyards oil produced has an acidity of <0.3%.

Extra Virgin Olive Oil	Unit size	Per bottle	Units / case	Per case
Extra Virgin Olive Oil	500ml	€19.00	6	€114.00

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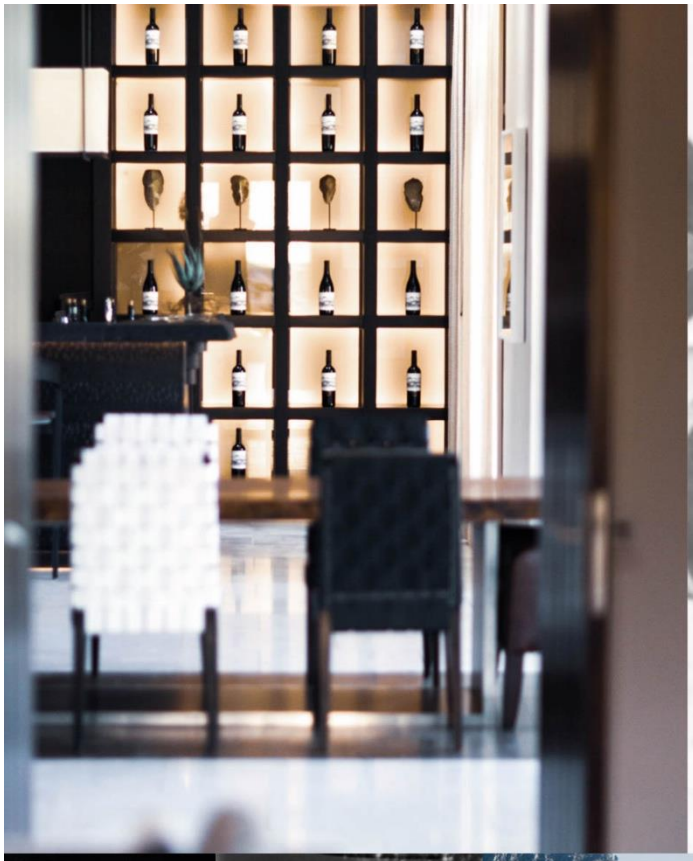

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The Tasting Room – wine flights

Our breath-taking views set the tone for an unforgettable experience.

Relax in the serenity of our surroundings, come to connect to our sense of place and truly understand our wines.

Tasting	Per person	Wines included in the flight
<CL° Tasting	R150	The Coolest Tasting in Stellenbosch! Taste the <CL° Red Blend and the <CL° White blend
Oldenburg Vineyards Tasting	R200	Seven Oldenburg Vineyards wines - Chardonnay, Chenin Blanc, Grenache Noir, Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon
8 Elements Tasting	R300	Discover the three tiers of Oldenburg Vineyards. Taste both <CL° blends, two wines form the Oldenburg Vineyards Series as well as your choice of two wines from the Rondekop Series
Rondekop Tasting	R180 (1) R260 (2) R320 (3)	Explore the wines of our iconic Rondekop Series. A tasting of one, two or three of our ultra-premium wines - Stone Axe (Syrah), Rhodium (Bordeaux Blend), Per Se (Cabernet Sauvignon)
Vertical Tasting	R350 to R650	Taste through a vertical (series of different vintages) to see how one wine from the range has developed over time (changes monthly)
Library Tasting	R400 to R600	Discover a selection of our greatest wines, selected from the Vanderspuy Private Cellar (changes monthly)

All tastings include a small platter of locally sourced cheese, crackers and olives

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THE HOMESTEAD

at Oldenburg Vineyards

The Homestead at Oldenburg Vineyards offers ultimate villa accommodation in a setting of unsurpassed beauty. A place pervaded by a tranquil simplicity, offering unparalleled opportunities for exploration, discovery, and unearthing the region's food and wine culture.

Spacious and elegantly proportioned, the 200 year old homestead was meticulously restored, modernised and opened up to create a seamless flow of exquisitely furnished indoor and outdoor spaces for relaxed family living and sophisticated entertaining.

Sleeping 12 in six bedrooms, it is well suited to a multi-generational family, a party of friends, or a corporate team in need of a discreet setting for high-powered meetings.

Please refer to The Homestead page on our website:

For current rates: https://oldenburgvineyards.com/homestead/#rates

For availability and online reservations: https://oldenburgvineyards.com/homestead/#reservation

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