

OLDENBURG VINEYARDS

PRICE LIST - CURRENT AVAILABLE VINTAGES

2024

Direct Export / Switzerland (CHF)

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

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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 situated 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.

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.

	Per Bottle	Case Price	Membership Price Per Bottle	Membership Price Per case
Per Se 2020	CHF60	CHF360	CHF57	CHF342
Rhodium 2020	CHF60	CHF360	CHF57	CHF342
Stone Axe 2020	CHF60	CHF360	CHF57	CHF342

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.

Cabernet Franc 2016	CHF38	CHF228	CHF38	CHF228
Cabernet Sauvignon 2016	CHF42	CHF252	CHF42	CHF252
Chardonnay 2022	CHF33	CHF198	CHF33	CHF198
Chenin Blanc 2022	CHF33	CHF198	CHF33	CHF198
Grenache Noir 2021 (Pre-order 2024)	CHF30	CHF180	CHF30	CHF180
Merlot 2016	CHF28	CHF168	CHF28	CHF168
Syrah 2019	CHF30	CHF180	CHF30	CHF180

<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.

Red Blend (Not Available)	CHF24	CHF144	CHF24	CHF144
White Blend (Not Available)	CHF24	CHF144	CHF24	CHF144