

# OLDENBURG

VINEYARDS



## GRENACHE NOIR 2022

### OLDENBURG VINEYARDS SERIES

<b>COMPOSITION</b>	85% Grenache, 15% Syrah
<b>HARVEST</b>	21-28 February 2022 at 24.2° Balling
<b>TECHNICAL DATA</b>	ALC 14%   RS 2.3g/L   TA 5.4g/L   pH 3.52
<b>MATURATION</b>	14 months in 300L French oak barrels
<b>PRODUCTION</b>	506 Cases of 6

*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 picked by hand from 15-year-old bush vines on granitic soil at 410m above sea level. Bunches and berries were meticulously sorted. 1/3<sup>rd</sup> whole bunch and 2/3<sup>rd</sup> whole berry fermentation. Wild fermented in a stainless-steel tank with punch-downs and pump-overs 1-2 times per day. The wine was basket pressed and malolactic conversion took place in barrels. The wine was then matured for 14 months in old 300L French oak barrels.

### TASTING NOTES

This Grenache offers a vibrant bouquet of rhubarb, blood orange, and watermelon, with hints of cinnamon and star anise. On the palate, it presents a savoury sweetness, balanced by beetroot, red peppercorns, and earthy wet soil. The wine's vibrant acidity adds freshness, while elegant grainy tannins provide structure. It has excellent aging potential, with its character evolving over time. In its youth, the wine benefits from increased oxygen contact, so we recommend decanting it to fully appreciate its intricate layers.

### VINTAGE CONDITIONS

Stellenbosch, in general, played host to a perfect winter, with steady cold units being accumulated through to the end of August with even rainfall throughout the winter. The good winter cold led to a particularly even bud break. Spring was cool and dry, which favoured the flowering and fruit set for the vintage. Good summer rainfall meant the vigour needed to be kept in check. Despite a relatively hot and dry ripening period, temperatures were kept moderate due to our higher altitude and ultimately led to an exceptionally good harvest with great sugar accumulation

Updated at Vintage Release Tasting, 02.07.2024

Tasted by Nic van Aarde, Stefan Reinmuth & Gregory Lorimer

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