

# OLDENBURG

## VINEYARDS



### Una V 2023

#### RONDEKOP SERIES

<b>COMPOSITION</b>	100% Chardonnay
<b>HARVEST</b>	1 February 2023 at 23.4° Balling
<b>TECHNICAL DATA</b>	ALC 14.0%   RS 2.6g/L   TA 6.4g/L   pH 3.39
<b>MATURATION</b>	10 months in Burgundian oak barrels (25% New)
<b>PRODUCTION</b>	490 Cases of 6

*Our Rondekop series of wines represent a small selection of the best barrels—either a single cultivar or a blend—from our iconic Rondekop. We believe there are 8 Natural Elements that uniquely impact our vineyards, creating quintessential wine-producing conditions. At its centre is our perfectly round hill, Rondekop, the 8th natural element.*

*Una (Van der Spuy) - Adrian's paternal grandmother was known as the doyen of South African gardening. Her passion for gardening and conservation provided inspiration for Oldenburg Vineyards' approach to regenerative viticulture, essentially treating our vineyards as a garden and each vine as a unique part thereof. The Rondekop Una V honours her adventurous spirit, dedication to nature, and strong family values - celebrating her enduring legacy.*

#### WINEMAKING / MATURATION

The Una V is produced from a single estate vineyard, utilising Clone 95, a Burgundian clone known for its quality and character. The vines are planted in soil composed of 70% rock, which contributes to the wine's unique terroir. After hand sorting, the grapes are whole bunch pressed, and the juice undergoes a natural fermentation process that lasts six months, allowing for a complex and nuanced profile to develop. The wine is then aged for 10 months in 228L Burgundian oak barrels, with 25% of them being new. These barrels have a medium and light toast, imparting subtle oak flavours and enhancing the wine's depth and texture.

#### TASTING NOTES

This Chardonnay offers a vibrant bouquet with tropical notes of green pineapple and clementine, complemented by chamomile, almond, and macadamia nut aromas. Subtle hints of jasmine, flint, and marzipan add complexity. On the palate, flavours of lime slices are balanced by a touch of fruit sweetness, reminiscent of crème brûlée and green melon. The wine's texture is lush and smooth, offering a stunning mouthfeel. A lively acidity enhances its freshness and carries the flavours through to a long, lingering finish, superbly balancing elegance and finesse. While the wine is vibrant in its youth, it will develop beautifully with age over the next decade.

#### VINTAGE CONDITIONS

The 2023 harvest season saw a positive start with optimal day temperatures and even shoot growth, easing management for our vineyards. Véraison occurred earlier than in the previous year, suggesting an earlier harvest. Though cool ripening conditions slowed the pace, the first half of harvest proceeded smoothly. Grape analyses revealed low pH levels and high organic acids, promising excellent wine quality. Despite challenges from rains, Oldenburg Vineyards managed well due to careful canopy management and timeous harvesting. This vintage therefore promises to have great structure with a marked focus on elegance.

Updated: 01.08.2024.  
Tasted by Nic van Aarde, Stefan Reinmuth and Gregory Lorimer

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