



Una V 2024

RONDEKOP SERIES

COMPOSITION	100% Chardonnay
HARVEST	23 January 2024 at 23.2° Balling
TECHNICAL DATA	Alc 14.0% RS 3.1g/L TA 6.4g/L pH 3.21
MATURATION	10 months in Burgundian oak barrels (32% New)
PRODUCTION	973 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 crafted from two distinct vineyard sites on the estate in the Banghoek Valley of Stellenbosch, each contributing unique characteristics to the final wine. One site features river rock-dominated soils, while the other is composed of sandstone, adding layers of complexity and finesse. After meticulous hand sorting, the grapes undergo whole-bunch pressing before embarking on a natural fermentation that extends over six months, developing a nuanced and expressive profile. The wine is then aged for 10 months in 228L Burgundian oak barrels, with 32% new oak. These barrels, with a combination of medium and light toast, impart subtle oak integration, enhancing depth, texture, and overall refinement.

TASTING NOTES

The Una V 2024 opens with an inviting bouquet of yellow melon, clementine, and jasmine, complemented by delicate floral notes of chamomile and hints of orange blossom. Subtle undertones of flint and toasted almonds add further complexity. On the palate, this Chardonnay displays remarkable integration and depth, with layers of lemon curd, ripe nectarine, and a touch of crème fraîche. A fine, zesty acidity brings vibrancy, beautifully balanced by a creamy texture that unfolds into a lingering, elegant finish. The wine's structure and finesse suggest excellent aging potential, promising further evolution over the next decade.

VINTAGE CONDITIONS

The 2024 growing season began with significant early rainfall, ensuring strong initial vine growth. However, from late September through mid-February, there was an extended dry spell with little-to-no rainfall. Warm summer temperatures accelerated the ripening of early cultivars, leading to lower yields. Despite these challenges, the dry conditions resulted in grapes of exceptional quality, with concentrated flavours and remarkable balance. This vintage promises a beautifully structured wine, showcasing depth, elegance, and a true reflection of Oldenburg Vineyards' terroir.

Tasted by Nic van Aarde, Delaillie Raubenheimer and Greg Lorimer

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