

OLDENBURG

VINEYARDS



Una V 2025

RONDEKOP SERIES

COMPOSITION	100% Chardonnay
HARVEST	5 - 13 February 2025 at 23.2° Balling
TECHNICAL DATA	Alc 13.9% RS 2.8g/L TA 5.8g/L pH 3.34
MATURATION	10 months in Burgundian oak barrels (35% new)
PRODUCTION	1227 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 Vanderspuy, Adrian's paternal grandmother, was known as the doyen of South African gardening. Her love of gardening and conservation inspired our approach to regenerative viticulture, where we treat the vineyard as a garden and each vine as a unique part of it. Una V honours her adventurous spirit, her dedication to nature and her strong family values.

WINEMAKING / MATURATION

The fruit comes from several distinct Chardonnay sites on Rondekop, each adding its own layer of complexity and site expression. After careful hand sorting, the grapes were whole-bunch pressed and fermented naturally over six months, giving the wine a nuanced, expressive character. It was then matured for 10 months in 228L Burgundian oak barrels (35% new). A mix of medium and light toast adds texture and refinement while preserving purity of fruit and the minerality of the Banghoek Valley.

TASTING NOTES

Orange rind, jasmine and chamomile lead on the nose, followed by toasted hazelnut, marzipan and a subtle flinty minerality. With time in the glass, hints of crème brûlée, vanilla yoghurt and butterscotch appear without taking away from the wine's freshness. The palate is poised, with citrus zest, ripe stone fruit and toasted almond over a refined mineral core. The oak is seamlessly integrated, adding a touch of pastry richness, while bright acidity gives energy and structure. The long finish carries orange blossom, toasted nuts and flint. Elegant and expressive now, with the balance and concentration to age gracefully over the next decade.

VINTAGE CONDITIONS

A dry, warm autumn was followed by record rainfall in July and a late start to winter, leaving the vineyards with excellent water reserves. Summer was moderate, around 2°C cooler than average, with a particularly cool January, and harvest stayed dry throughout. These conditions allowed slow, even ripening, building flavour concentration while keeping freshness and natural acidity. The result is a vintage of remarkable balance and precision, with a clear expression of our unique terroir.

Tasted by Nic van Aarde, Delaille Graham and Greg Lorimer

T +27 (0)21 885 1618 | F +27 (0)21 885 2665 | E tastingroom@oldenburgvineyards.com

Oldenburg Vineyards (Pty) Ltd, Zevenrivieren Road, Banghoek Valley, Stellenbosch | PO Box 2246, Dennesig, 7601

www.oldenburgvineyards.com