

Oldenburg Vineyards Cabernet Sauvignon 2012

Ripe cherry hues describe the colour. A herbal pot-pourri of oregano, thyme and bay leaf announces the nose. Toasted almond and buttered toast describes the oak. The wine is laced with red fruits, the palate shows a muscular structure composed of balanced acidity and lively, layered tannins. The wine ends robust and meaty which indicates that it has great longevity.

This wine is meant for a choice steak as accompaniment.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.48 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine can be mature for up to 8 year.

in the vineyard : Cultivar: Cabernet Sauvignon, CS46 & CS 169

Rootstock: 101-14

Planted: 2005

Row Direction: NW/SE

Plant Density: 2,667 vines / ha

Soil Type: Hutton and Oakleaf

Trellis System: VSP - 3 wire

Pruning: 2 bud spurs

Irrigation: Supplementary drip

about the harvest: Picking Date: 16 March 2012

Grape Sugar: 25.5° Balling

Acidity: 5.2

pH at Harvest: 3.69

in the cellar : Bunch and Berry sorting : By hand

Crushing and Destemming : delicate processing

Pump overs : 3 times per day

Cold Soak : 3 days

Yeast : BDX Red

Fermentation Temperature : max 28° C

Wood Maturation : 19 months in 50% new French oak barrels



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Stellenbosch
