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Oldenburg Vineyards Cabernet Franc 2008

An inky, crimson colour with plenty of life. The nose brings forth ripe cherries, black currants and freshly picked herbs. Plush mocha and coffee flavours help create a rich, complex palate. Acid and tannins are well balance with no rough edges. A seamless wine with exceptional balance!

This wine can be enjoyed with a variety of meats but its spiciness and intensity could be well suited to game dishes.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Simon Thompson
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.57 g/l **pH :** 3.53 **ta :** 5.84 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

Top 100 SA Wines - 2011
IWC 2011 - Silver
Decanter 2010 - Commended
WSA 2010 - Bronze
IWC 2010 - Commended
Old Mutual Trophy 2010 - Bronze
Veritas - Silver

ageing : Drink the 2008 Oldenburg from 5 years up to 8 years after the vintage.

in the vineyard : Soil Type: Oakleaf and Dundee
Trellis System: VSP-3 wire
Irrigation: Supplementary drip

about the harvest: Picking Date: 12th March 2008
Grape Sugar: 24.8° B