

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

