

## Oldenburg Vineyards Cabernet Sauvignon 2008

The 2008 Cabernet Sauvignon has a medium intense, ripe cherry colour. A mixture of fruits describe the nose; blackcurrant, peach, cigar box and herbal. The palate is muscular and mineral with a clear fruit theme ending in youthful tannins. The mouth is filled with crunchy fruit.

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 : 14.5 % vol    rs : 3.3 g/l    pH : 3.66    ta : 5.62 g/l

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

**pack :** Bottle    **closure :** Cork

John Platter Guide 2011 - 4\*

Wine Magazine - 4\*

Top 100 SA Wines 2011 - AWARDED

WSA 2010 - Silver

IWC 2011 - Bronze

IWC 2010 - Bronze

Old Mutual Trophy Wine Show 2010 - Bronze

Decanter 2010 - Commended

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

**in the vineyard :** Soil Type: Hutton and Oakleaf

Trellis System: VSP-3 wire

Irrigation: Supplementary drip

**about the harvest:** Picking Date: 25th March 2008

Grape Sugar: 24.8° B

