

Oldenburg Vineyards Cabernet Franc 2009

The wine has a wonderful radiant, ruby colour, with a combination of lemon thyme and wild herb scents sprinkled with spice on the nose. The oaking on the wine is discernible as a quiet nuttiness. On the palate there is peach underscored by smooth tannin and juiciness. A spicy aftertaste lingers in the mouth. The Cabernet franc shows plenty of vigour and toned muscular strength.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 14.92 % vol rs : 1.87 g/l pH : 3.66 ta : 5.47 g/l

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

pack : Bottle **closure** : Cork

Top 100 SA Wine 2012 - AWARDED

Neil Pendock Wine Guide '13 - 5/5

Tim Atkin MW - 93 points

Robert Parker (Wine Advocate) - 88 points

JancisRobinson.com - 16.5/20

IWSC 2012 - Silver

IWC 2012 - Bronze

Decanter 2012 - Bronze

in the vineyard : Cultivar: Cabernet Franc, CF623B

Rootstock: 101-14

Planted: 2004

Row Direction: NW/ SE

Plant Density: 2,222 vines / ha

Soil Type: Oakleaf and Dundee

Trellis System: VSP - 3 wire

Pruning: 2 bud spurs

Irrigation: Supplementary drip

Grape Sugar: 24.9 degrees balling

Acidity: 5.8

pH at Harvest: 3.55

about the harvest : Picking Date: 25th February 2009

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: Natural ferment

Fermentation Temperature: max 28°C

Wood Maturation: 15 months in 20% new French Oak barrels

