wine.co.za
easiest way to buy wine

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