

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