

Oldenburg Vineyards Cabernet Sauvignon 2009

The wine has a dark, inky, garnet colour, with immediate blackcurrant perfume on the nose. The oaking on this wine reveals itself as cigar box and pencil shavings with slight coconut qualities. The blackcurrant flavours combine with cassis and plum notes to produce a fleshy, fruit driven palate within a framework woven with definitive, but smooth muscular tannins. This Cabernet Sauvignon is a magnificent full bodied wine with a complex mid-palate and plush velvety finish.

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** : 14.74 % vol **rs** : 2.35 g/l **pH** : 3.56 **ta** : 5.58 g/l

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

pack : Bottle **closure** : Cork

Robert Parker (Wine Advocate) - 90 points

IWSC 2012 - GOLD

Classic Wine Magazine Top 6 - 4.5* (awarded best Cabernet in SA)

John Platter Guide 2012 - 4*/5

Neil Pendock Wine Guide '13 - 4/5

JancisRobinson.com - 17/20

Tim Atkin MW - 88 points

IWC 2012 - Commended

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

in the vineyard : Cultivar: Cabernet Sauvignon, CS46 & CS 169

Rootstock: 101-14

Planted: 2005

Row Direction: NW/SE

Plant Density: 2,667 vines / ha

Soil Type: Hutton and Oakleaf

Trellis System: VSP - 3 wire

Pruning: 2 bud spurs

Irrigation: Supplementary drip

Acidity: 5.90

about the harvest : Picking Date: 26th February 2009

Grape Sugar: 24.9° balling

pH at Harvest: 3.48

