

Oldenburg Vineyards Cabernet Sauvignon 2010

The Cabernet Sauvignon has vibrant ruby red hues with opulent aromas of black current, pencil shavings and cedar wood, backed by subtle mint undertones. The entry is full and rich on the pallet with firm but ripe tannins. It is big in structure but a good balance between oak and fruit lends a touch of elegance to this powerful wine. Persistent blue berry flavours on the 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 : 15.0 % vol rs : 4.2 g/l pH : 3.79 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2014 John Platter Wine Guide - 4 Stars

2013 Classic Wine Magazine Top 6

2013 Robert Parker's Wine Advocate -91 Points

JancisRobinson.com - 17/20

Michelangelo 2013 - Silver

IWSC 2013 - Silver

IWC 2013 - Bronze

Decanter 2013 - 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

about the harvest: Picking Date: 18-03-2010

Grape Sugar: 25.4

Acidity: 5.7

pH at Harvest: 3.63

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 : BDX Red

Fermentation Temperature : max 28° C

Wood Maturation : 17months in 300l

French oak barrels, 50% new

