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Oldenburg Vineyards Cabernet Franc 2010

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 :** 15.0 % vol **rs :** 2.7 g/l **pH :** 3.89 **ta :** 5.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 Classic Wine Magazine Top 6
IWC 2013 - Bronze
Decanter 2013 - Commended

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

about the harvest: Picking Date: 10-03-2010
Grape Sugar: 25.5° Balling
Acidity: 5.5
pH at Harvest: 3.7

in the cellar : The Cabernet Franc has a deep opaque red and crimson colour with intense notes of perfume, violets and herbs on the nose, complimented by subtle oak spiciness. Firm, grippy tannins supports the fruit to add wonderful complexity and length on the palate. Flavours of black berries and plums linger on the finish.