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Oldenburg Vineyards Cabernet Franc 2011

The Cabernet Franc has a colour of radiant crimson and purple hues followed by multi-layered, fragrant aromatics of cinnamon spice, bouquet garni, fennel and eucalyptus. On the palate the wine has a mineral entry, backed by a firm acidity and finely textured tannins. It is muscular and elegant, laced with flavours of fennel, liquorice and white pepper. There is a whiplash of rich toffee on the lengthy finish.

variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Simon Thompson
wine of origin : Stellenbosch
analysis : **alc :** 14.00 % vol **rs :** 2.0 g/l **pH :** 3.35 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **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: 25 February 2011
Grape Sugar: 25° Balling
Acidity: 4.8
pH at Harvest: 3.9

in the cellar : Bunch and berry sorting: By hand
Crushing and destemming: Delicate processing
Pump overs: 3 times per day
Cold soak: 3 days
Wood maturation: 19 months in 300L French oak barrels, 25% new