

## 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

