

Oldenburg Vineyards Barrel Selection Cabernet Sauvignon 2009

The wine appears dark and broody, with opaque crimson and garnet hues. The nose displays elegant aromas of graphite and dark berry coulis, backed by a subtle herbaceousness and minty undertones. The entry on the palate is full, rich and supple, while the refined tannins add a linear backbone to the wine. Mouth-filling flavours of ripe blackcurrants and blueberries persist, followed by a lingering finish reminiscent of hearty tomato stew. Full bodied and complex, yet full of elegance and finesse.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Simon Thompson

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 2.0 g/l pH : 3.71 ta : 6.0 g/l

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

pack : 0 **size :** 0 **closure :** 0

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

Rootstock: 101-14

Planted: 2005

Row direction: NW/SE

Plant density: 2667 vines / ha

Soil type: Hutton and Oakleaf

Trellis system: VSP - 3 wire

Pruning: 2 bud spurs

Irrigation: Supplementary drip

Picking date: 26th February 2009

Grape sugar: 24.9o B

Acidity: 5.90 g/l

pH at harvest: 3.48

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: 24 months in 100% new 300 litre French oak barrels

