

## Oldenburg Vineyards Cabernet Franc 2013

The wine has a rich, cherry colour. The fragrance of the wine is an exotic mixture of spice, red fruit and meat. On palate the wine shows finesse and elegance with integrated, dry tannins, an attractive saltiness and crisp minerality. A well defined, medium bodied wine with great class.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** Oldenburg Vineyards

**winemaker :** Simon Thompson

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 2.8 g/l pH : 3.65 ta : 5.5 g/l

**type :** Red **style :** Dry **body :** Medium **wooded**

**pack :** Bottle **size :** 750ml **closure :** Cork

**2012**

Top 100 SA Wines 2015

**2011**

Top 100 SA Wines 2014

John Platter Guide - 4\*

Mundus Vini 2014 - Gold

**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 March 2012

Grape Sugar: 25.5° Balling

**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: Inoculated

Wood maturation: 19 months in 300L French oak barrels, 25% new

