

## Oldenburg Vineyards Cabernet Sauvignon 2012

Ripe cherry hues describe the colour. A herbal pot-pourri of oregano, thyme and bay leaf announces the nose. Toasted almond and buttered toast describes the oak. The wine is laced with red fruits, the palate shows a muscular structure composed of balanced acidity and lively, layered tannins. The wine ends robust and meaty which indicates that it has great longevity.

This wine is meant for a choice steak as accompaniment.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Oldenburg Vineyards

**winemaker :** Simon Thompson

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.4 g/l   pH : 3.48   ta : 5.7 g/l

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

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

**ageing :** This wine can be mature for up to 8 year.

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

Rootstock: 101-14

Planted: 2005

Row Direction: NW/SE

Plant Density: 2,667 vines / ha

Soil Type: Hutton and Oakleaf

Trellis System: VSP - 3 wire

Pruning: 2 bud spurs

Irrigation: Supplementary drip

**about the harvest:** Picking Date: 16 March 2012

Grape Sugar: 25.5° Balling

Acidity: 5.2

pH at Harvest: 3.69

**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 : 19 months in 50% new French oak barrels

