

Oldenburg Vineyards Cabernet Sauvignon 2013

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, Rootstock: Planted: 2005 Row Direction:
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



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