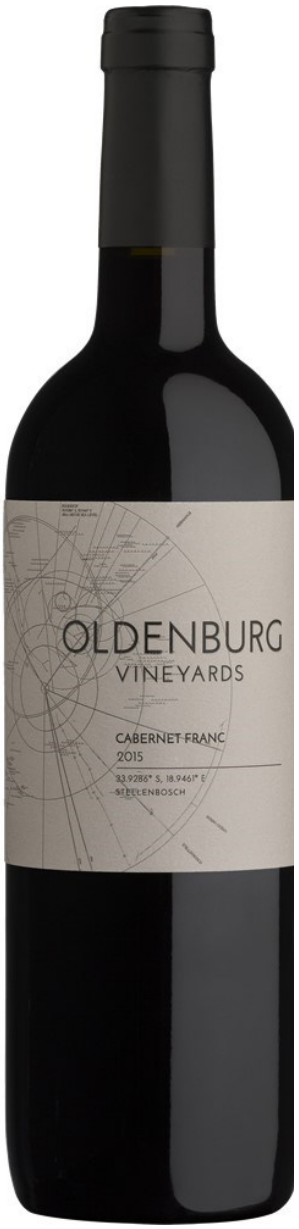
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Oldenburg Vineyards Cabernet Franc 2015

The wine has a deep, plum-red colour. The delicate use of oak ensures that the elegance of the wine is enhanced. The wood influence presents itself as light, delicate almond notes. Ripe cherry and fruit aromas on the nose, with an added savoury note. The wine has a ripe, succulent palate, filled with liquorice, violets, red fruit and raspberries. Bold, but elegant, this Cabernet Franc is very approachable and displays great finesse.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.24 % vol **rs :** 1.9 g/l **pH :** 3.59 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.

in the vineyard :

The 2015 vintage is widely considered the best ever for South African wines. Cooler conditions throughout February allowed for slow, even ripening early in the season, contributing towards colour and flavour development - especially in red cultivars. Warm and dry conditions before harvest accelerated ripening, producing grapes of the highest quality. Judicious irrigation and soils with good water holding capacity ensured wines avoided water stress.

about the harvest:

19 February 2015 at 26.0° Balling.

in the cellar :

Bunches and berries were sorted carefully by hand, with crushing and destemming delicately handled. Grapes were cold-soaked for three days prior to fermentation. Wines were matured for 19 months in 300l French oak barrels. Wood regime: 25% new oak, 38% 3rd fill barrels, 20% 4th fill barrels and 17% 5th fill barrels.