

Oldenburg Vineyards Cabernet Sauvignon 2015

Brilliant, deep red colour on the wines. The aromatic expression is one of raspberries and cherries, with sage contributing a savoury note. Plump and succulent on the palate, rich with raspberries, cherries, mulberries and blackberries. Pleasant, lingering finish leaving a coffee expression in the mouth. Tannins are grippy and finely structured.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : **alc** : 14.31 % vol **rs** : 2.6 g/l **pH** : 3.66 **ta** : 5.4 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.

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 : 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: The 2015 vintage is widely considered to be 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 excellent water holding capacity ensured the vines avoided water stress.

in the cellar : Grapes were harvested and sorted carefully by hand, and cold-soaked for 3 days before fermentation was initiated. Pump overs were performed three times per day. Wines were matured for 20 months in 300l French oak barrels. Wood regime: 40% new oak, 40% 3rd fill barrels and 20% 4th fill barrels.

