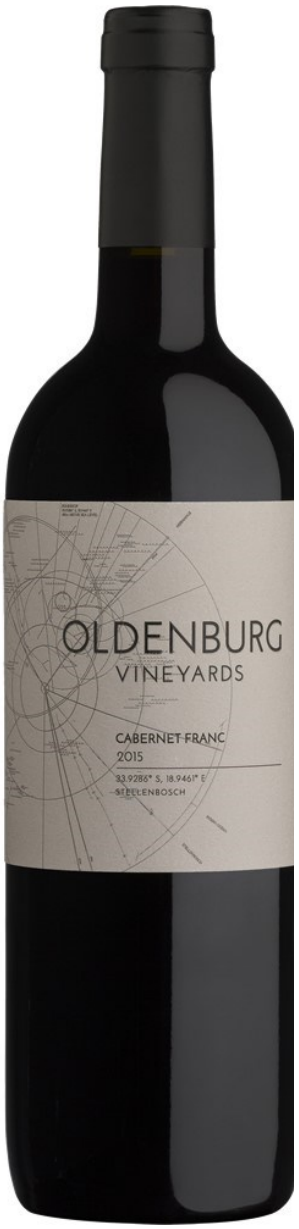
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Oldenburg Vineyards Cabernet Franc 2016

The wine presents a rich, garnet colour. A herbaceous confluence of green bell pepper, paprika and white pepper creates an alluring nose before an
irresistible layer of red fruit materializes filled with redcurrants and pomegranate, with a citrus-hint of grapefruit. A spectacular acidity and a fine coating of elegant tannins creates a juicy wine that will only improve with age.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 1.6 g/l **pH :** 3.53 **ta :** 5.8 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 2016 vintage was a challenging one; warm conditions from the end of October through to late January restricting vine growth, leading to reduced
bunch weights. The dry conditions helped ensure excellent grape quality, with smaller berry sizes bringing concentrated flavour and colour. Judicious
irrigation and soils with excellent water holding capacity ensured our vineyards avoided water stress and helped us to produce another fantastic harvest.

about the harvest:

Grapes were harvested and sorted carefully by hand.
Harvested: 15 March 2016 at 24.6° Balling

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 daily. Wines were matured for 18 months in 300L French oak barrels in 25% new oak.