

Oldenburg Vineyards Cabernet Sauvignon 2016

In the glass, this wine presents a dark ruby core. The nose is a beautiful convergence of fruit, including macerated berries, mulberries, brambles, prunes and plums, overlaying a black pepper base. Structured tannins and an energetic acidity gives the wine a bold mouth-feel. The palate shows a delicate interplay between notes of vanilla and black pepper. A herbaceous undertone of rosemary, jasmine, violets and lavender creates a finely crafted Cabernet Sauvignon that will age superbly.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.1 g/l pH : 3.54 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.

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.

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 40% new oak.

