

Oldenburg Vineyards Cabernet Sauvignon 2017

A tremendous deep, rich ruby colour in the glass. The wine shows an intricate and vibrant bouquet of aromas that jump out: blackcurrant, cassis, plums, tobacco leaf and vanilla. The nose is supported by a gorgeous, chewy palate of brambles, coffee, dark mint and jasmine. The oaking on this wine is distinctive, creating a Cabernet Sauvignon with a sense of gravitas, while ensuring an exceptional life-span ahead.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.27 % vol rs : 3.1 g/l pH : 3.58 ta : 5.8 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Gorgeous fruit structure, mouth-watering acidity and fine, grainy tannins indicate ageing potential of 8-10 years.

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 : While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth. A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter than ideal conditions, our microclimate allowed the grapes to achieve ideal ripeness.

about the harvest : Harvested date: 21 March 2017 at 23.9° 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 19 months in 300l French oak barrels in 50% new oak.

