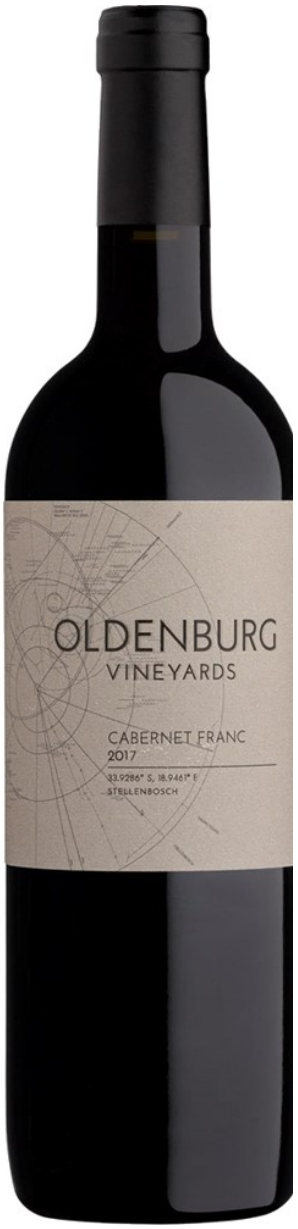
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Oldenburg Vineyards Cabernet Franc 2017

An inviting deep ruby colour presents in the glass. On the nose you find rhubarb, jasmine, and redcurrants, with the distinctive green bell pepper
aroma that so thoroughly appeals to Cabernet Franc enthusiasts. The palate is soft and elegant, with notes of green pepper, loganberries and violets. The acidity draws out the flavours, while the tannins soften the wine in a plushy display of graceful symmetry. An enduring finish rounds off this splendid wine.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.87 % vol **rs :** 1.6 g/l **pH :** 3.54 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : It will do well to mature for another 5-7 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:
Grapes were harvested and sorted carefully by hand.
Harvested: 13 March 2017 at 23.2° 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 17% new oak.