

Oldenburg Vineyards Cabernet Sauvignon 2018

This wine has a dark ruby core, and the aromatics burst out of the glass. Mulberries, blackcurrant leaf, plums and graphite come to the fore. On the palate, this is a full-bodied wine, full of dried figs, brambles, dark cherries and vanilla pods. Beautifully structured tannins and a balanced acidity make for a silky mouth-feel. An exceptional wine to be enjoyed now, or in the next 8 – 10 years.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.6 ta : 5.5 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **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 2018 vintage saw a smaller crop; a caveat of high quality, despite challenging conditions due to the prolonged drought. The dry weather conditions were advantageous, with healthy vines and little to no pests or diseases. The Banghoek Valley (and the Oldenburg Vineyards site, in particular) sees annual rainfall above that of the adjacent areas - and this vintage was no exception. Combined with measured irrigation, our vineyards were not as severely affected by the drought. Berries were smaller, with concentrated colour and flavor intensity. The cooler nighttime temperatures allowed for even ripening and flavour development of the wines.

about the harvest: Harvested: 19 to 21 March 2018 at 24.0° 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 up to three times daily. Malolactic conversion was in barrel. Wines were matured for 18 months in 300 L French oak barrels in 42% new oak.

