

Oldenburg Vineyards Cabernet Sauvignon 2019

The slopes of Rondekop provide the ideal terroir for our spectacular Cabernet Sauvignon. This wine has a deep ruby core and a depth of black fruits on the nose. Black cherries, black plums and blackcurrant are present, along with spicier notes of baking spice, cigar box and lavender. A beautifully defined palate with long-grained tannins and a mouth-watering acidity carries the fruit and the spices to an emphatic finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Oldenburg Vineyards

winemaker : Nic Van Aarde

wine of origin : Stellenbosch

analysis : alc : 13.4 % vol rs : 2.5 g/l pH : 3.27 ta : 6.4 g/l

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

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

ageing : An exceptional wine to be enjoyed now, or in the next 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.

about the harvest : Grapes were hand-picked in small lug boxes and stored in a cool room overnight. 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 conditions, our microclimate allowed the grapes to achieve ideal ripeness.

in the cellar : The following day the grapes were destemmed, crushed and meticulously sorted by hand on a sorting table. The grapes were allowed to cold soak for 5 days. For better extraction, 1-3 pump overs were done per day. The wine was racked twice during fermentation. Wines were matured for 18 months in 225L & 300L French oak barrels of which 27% were new.

