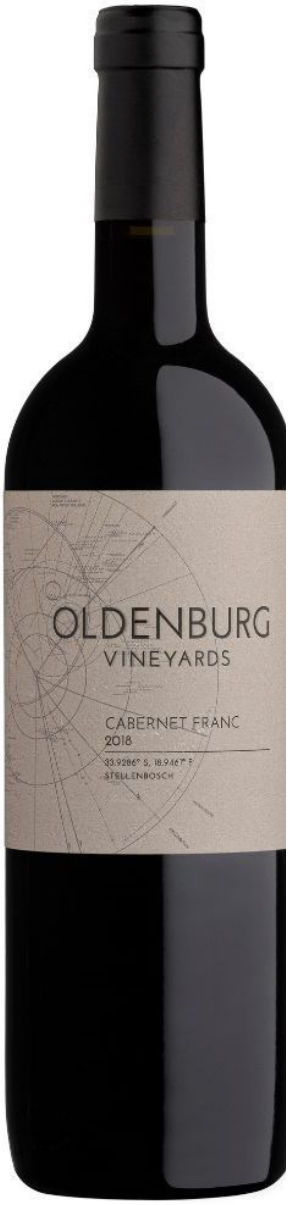
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Oldenburg Vineyards Cabernet Franc 2018

Cabernet Franc has found a home in the Banghoek Valley, our block grows exceptionally well at the foot of Rondekop. This gorgeous wine is a vibrant ruby red in the glass. Mustard seed, cayenne pepper and mulberries brings a uniqueness to the nose. The palate has an incredible finesse, with layers of rosemary, macerated cherries and a fine hint of wood smoke. Well-balanced tannins and a luscious acidity round off this distinctively beautiful wine.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Oldenburg Vineyards
winemaker : Nic Van Aarde
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.2 g/l **pH :** 3.54 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 : 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:
Grapes were harvested and sorted carefully by hand.
Harvest: 15 March 2018 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 up to three times daily. Malolactic conversion was in barrel. Wines were matured for 18 months in 300l French oak barrels in 29% new oak.