



OLDENBURG

VINEYARDS

Cabernet Sauvignon 2013

Viticulture

Cultivar	: Cabernet Sauvignon, CS46 & CS169
Rootstock	: 101-14
Planted	: 2005
Row direction	: NW / SE
Plant density	: 2667 vines / ha
Soil type	: Hutton and Oakleaf
Trellis system	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supplementary drip
Picking date	: 16-03-2012
Grape sugar	: 25.5° B
Acidity	: 5.2 g/l
pH at harvest	: 3.69

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Yeast	: BDX Red
Fermentation temperature	: Max 28 °C
Wood maturation	: 19 months in 50% new French oak barrels

Wine Analysis

Alcohol %	: 14 %
pH	: 3,48
Total acidity	: 5,7 g/l
RS	: 2,4 g/l

Tasting Notes

An herbal pot-pourri of oregano, thyme and bay leaf announces the nose leads to toasted almond and buttered toast, laced with red fruits on the palate. The wine shows a muscular structure and is composed of balanced acidity and lively, layered tannins. It ends robust and earthy which indicates that it has great longevity.