



OLDENBURG

VINEYARDS

Cabernet Sauvignon 2014

Viticulture

Cultivar	: Cabernet Sauvignon, CS46
Rootstock	: 101-14
Planted	: 2005
Row direction	: NW / SE
Plant density	: 2667 vines / ha
Soil type	: Vilafontes
Trellis system	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supplementary drip
Picking date	: 20-03-2012
Grape sugar	: 25.0° B
Acidity	: 5.6 g/l
pH at harvest	: 3.39

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	: 20 months in 40% new, French oak, 300 liter barrels

Wine Analysis

Alcohol %	: 14,3 %
pH	: 3,56
Total acidity	: 5,8 g/l
RS	: 2,9 g/l

Tasting Notes

Brilliant red colour. Raspberries, plums and sage best describe the aromatic expression of the wine. The wine is well structured and muscular with a mineral core. It shows plenty of tannin to ensure longevity but is in no way harsh. A very approachable wine!

Top Awards

- 2012: Christian Eedes Cabernet Report – Top 10
- 2011: John Platter – 5*
Christian Eedes Cabernet Report – Top 10