



Oldenburg Vineyards Cabernet Sauvignon 2010

Viticulture

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|----------------|---------------------------------------|
| 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 | : 18-03-2010 |
| Grape sugar | : 25.4° B |
| Acidity | : 5.7 g/l |
| pH at harvest | : 3.63 |

Winemaking

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| 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 | : 17 months in 300L French oak barrels, 50% new |

Wine Analysis

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| Alcohol % | : 15% |
| pH | : 3.79 |
| Total acidity | : 5.9g/l |
| RS | : 4.2g/l |

Tasting Notes

The wine has vibrant ruby red hues with opulent aromas of blackcurrant, pencil shavings and cedar wood, backed by subtle mint undertones. The entry is full and rich on the palate with firm but ripe tannins. It is big in structure, but a good balance between oak and fruit lends a touch of elegance to this powerful wine. Persistent blue-berry flavours on the finish.