



## Oldenburg Vineyards Cabernet Sauvignon 2009

### Viticulture

Cultivar	: Cabernet Sauvignon, CS46 & CS 169
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	: 26 <sup>th</sup> February 2009
Grape Sugar	: 24.9 degrees balling
Acidity	: 5.90
pH at Harvest	: 3.48

### 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	: 16 months in 50% in new French oak barrels

### Wine Analysis

Alcohol %	: 14.74
pH	: 3.56
Total acidity	: 5.58
RS	: 2.35

### Tasting Notes

The wine has a dark, inky, garnet colour, with immediate blackcurrant perfume on the nose. The oaking on this wine reveals itself as cigar box and pencil shavings with slight coconut qualities. The blackcurrant flavours combine with cassis and plum notes to produce a fleshy, fruit driven palate within a framework woven with definitive, but smooth muscular tannins. This Cabernet Sauvignon is a magnificent full bodied wine with a complex mid-palate and plush velvety finish.