



## Oldenburg Vineyards

### Barrel Selection 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° B
Acidity	: 5.90 g/l
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	: 24 months in 100% new 300 L French oak barrels

#### Wine Analysis

Alcohol %	: 15%
pH	: 3.71
Total acidity	: 6.0g/l
RS	: 2.0g/l

#### Tasting Notes

The wine appears dark and broody, with opaque crimson and garnet hues. The nose displays elegant aromas of graphite and dark berry coulis, backed by a subtle herbaceousness and minty undertones. The entry on the palate is full, rich & supple, while the refined tannins add a linear backbone to the wine. Mouth-filling flavours of ripe blackcurrants and blueberries persist, followed by a lingering finish reminiscent of hearty tomato stew. Full bodied and complex, yet full of elegance and finesse.