



## Oldenburg Vineyards Cabernet Sauvignon 2008

### 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	: 25 <sup>th</sup> March 2008
Grape Sugar	: Average 24.8 degrees balling
Acidity	: 5.83
pH at Harvest	: 3.65

### Winemaking

Crushing and Destemming	: light processing
Pump overs	: 3 times per day
Cold Soak	: 3days
Yeast	: Syrah yeast
Fermentation Temperature	: max 28 °C
Wood Maturation	: ±15 months French Oak, 50% new oak

### Wine Analysis

Alcohol %	: 14.52
pH	: 3.66
Total acidity	: 5.62
RS	: 3.30

### Tasting Notes

The 2008 Cabernet sauvignon has a medium intense, ripe cherry colour. A mixture of fruits describe the nose; blackcurrant, peach, cigar box and herbal. The palate is muscular and mineral with a clear fruit theme ending in youthful tannins. The mouth is filled with crunchy fruit. This wine can be mature for up to 8 years and is meant for a choice steak as accompaniment.