



## Oldenburg Vineyards Cabernet Franc 2009

### Viticulture

Cultivar	: Cabernet Franc, CF623B
Rootstock	: 101-14
Planted	: 2004
Row Direction	: NW/ SE
Plant Density	: 2222 vines / ha
Soil Type	: Oakleaf and Dundee
Trellis System	: VSP – 3 wire
Pruning	: 2 bud spurs
Irrigation	: Supplementary drip
Picking Date	: 25 <sup>th</sup> February 2009
Grape Sugar	: 24.9 degrees balling
Acidity	: 5.8
pH at Harvest	: 3.55

### Winemaking

Bunch and Berry sorting	: By hand
Crushing and Destemming	: delicate processing
Pump overs	: 3 times per day
Cold Soak	: 3 days
Yeast	: Natural ferment
Fermentation Temperature	: max 28 °C
Wood Maturation	: 16 months in 20% new French Oak barrels

### Wine Analysis

Alcohol %	: 14.92 %
pH	: 3.66
Total acidity	: 5.47
RS	: 1.87

### Tasting Notes

The wine has a wonderful radiant, ruby colour, with a combination of lemon thyme and wild herb scents sprinkled with spice on the nose. The oaking on the wine is discernible as a quiet nuttiness. On the palate there is peach underscored by smooth tannin and juiciness. A spicy aftertaste lingers in the mouth.

The Cabernet Franc shows plenty of vigour and toned muscular strength.