



Oldenburg Vineyards Cabernet Franc 2010

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	: 10-03-2010
Grape sugar	: 25.5° B
Acidity	: 5.5 g/l
pH at harvest	: 3.7

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	: 15 months in 300L French oak barrels, 25% new

Wine Analysis

Alcohol %	: 15%
pH	: 3.89
Total acidity	: 5.1g/l
RS	: 2.7g/l

Tasting Notes

The Cabernet Franc has a deep opaque red and crimson colour with intense notes of perfume, violets and herbs on the nose, complimented by subtle oak spiciness. Firm, grippy tannins support the fruit to add wonderful complexity and length on the palate. Flavours of black berries and plums linger on the finish.