



Oldenburg Vineyards

Cabernet Franc 2011

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 February 2011
Grape sugar	: 25° B
Acidity	: 4.8 g/l
pH at harvest	: 3.9

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Wood maturation	: 19 months in 300L French oak barrels, 25% new

Wine Analysis

Alcohol %	: 14.5%
pH	: 3.35
Total acidity	: 6.1g/l
RS	: 2.0g/l

Tasting Notes

The Cabernet Franc has a colour of radiant crimson and purple hues followed by multi-layered, fragrant aromatics of cinnamon spice, bouquet garni, fennel and eucalyptus. On the palate the wine has a mineral entry, backed by a firm acidity and finely textured tannins. It is muscular and elegant, laced with flavours of fennel, liquorice and white pepper. There is a whiplash of rich toffee on the lengthy finish.