



# OLDENBURG

## VINEYARDS

### Cabernet Sauvignon 2012

#### Viticulture

Cultivar	: Cabernet Sauvignon, CS46 & CS169
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	: 16-03-2012
Grape sugar	: 25.5° B
Acidity	: 5.2 g/l
pH at harvest	: 3.69

#### 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	: 19 months in 50% new French oak barrels

#### Wine Analysis

Alcohol %	: 14 %
pH	: 3,48
Total acidity	: 5,7 g/l
RS	: 2,4 g/l

#### Tasting Notes

Ripe cherry hues describe the colour. A herbal pot-pourri of oregano, thyme and bay leaf announces the nose. Toasted almond and buttered toast describes the oak. The wine is laced with red fruits, the palate shows a muscular structure composed of balanced acidity and lively, layered tannins. The wine ends robust and meaty which indicates that it has great longevity.

#### Top Awards

- 2012: Christian Eedes Cabernet Report – Top 10
- 2011: John Platter – 5\*  
Christian Eedes Cabernet Report – Top 10