



OLDENBURG

VINEYARDS

Cabernet Franc Barrel Selection 2014

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	: 10-03-2012
Grape sugar	: 24.5° B
Acidity	: 5.0 g/l
pH at harvest	: 3.4

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Yeast	: Inoculated
Fermentation temperature	: max 28° C
Wood maturation	: 25 months in 300L French oak barrels, 25% new

Wine Analysis

Alcohol %	: 13%
pH	: 3.5
Total acidity	: 5.5g/l
RS	: 2.4g/l

Tasting Notes

The fragrance of the wine is an exotic mixture of spice, red fruit and meat. On palate the wine shows finesse and elegance with integrated, dry tannins, an attractive saltiness and crisp minerality. A well defined, medium bodied wine with great class.