Oldenburg Vineyards
Cabernet Franc 2008

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 : 12th March 2008
Grape Sugar : 24.8 degrees balling
Acidity : 5.29
pH at Harvest : 3.53

Winemaking
Crushing and Destemming : light processing
Pump overs : 3 times per day
Cold Soak : 3 days
Yeast : Syrah yeast
Fermentation Temperature : max 28 ˚C
Wood Maturation : 12 months

Wine Analysis
Alcohol % : 14.76 %
pH : 3.60
Total acidity : 5.24
RS : 2.27

Tasting Notes
An inky, crimson colour with plenty of life. The nose brings forth ripe cherries, black currants and freshly picked herbs. Plush mocha and coffee flavours help create a rich, complex palate. Acid and tannins are well balance with no rough edges. A seamless wine with exceptional balance!
Drink the 2008 Oldenburg from 5 years up to 8 years after the vintage.