



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	: 12 th 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	: 3days
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.