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.