**Oldenburg Vineyards**  
**Cabernet Sauvignon 2008**

**Viticulture**  
- **Cultivar**: Cabernet Sauvignon, CS46 & CS 169  
- **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**: 25th March 2008  
- **Grape Sugar**: Average 24.8 degrees balling  
- **Acidity**: 5.83  
- **pH at Harvest**: 3.65

**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**: ±15 months  
  - French Oak, 50% new oak

**Wine Analysis**  
- **Alcohol %**: 14.52  
- **pH**: 3.66  
- **Total acidity**: 5.62  
- **RS**: 3.30

**Tasting Notes**  
The 2008 Cabernet sauvignon has a medium intense, ripe cherry colour. A mixture of fruits describe the nose; blackcurrant, peach, cigar box and herbal. The palate is muscular and mineral with a clear fruit theme ending in youthful tannins. The mouth is filled with crunchy fruit. This wine can be mature for up to 8 years and is meant for a choice steak as accompaniment.