



Oldenburg Vineyards Cabernet Sauvignon 2011

Viticulture

Cultivar	: Cabernet Sauvignon, CS46 & CS169
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	: 11-03-2011
Grape sugar	: 25.4
Acidity	: 5.0
pH at harvest	: 3.72

Winemaking

Bunch and berry sorting	: By hand
Crushing and destemming	: Delicate processing
Pump overs	: 3 times per day
Cold soak	: 3 days
Yeast	: BDX Red
Fermentation temperature	: Max 28 °C
Wood maturation	: 16 months in 50% new French oak barrels.

Wine Analysis

Alcohol %	: 14.47%
pH	: 3.44
Total acidity	: 6.6g/l
RS	: 1.5g/l

Tasting Notes

The Oldenburg Cabernet Sauvignon 2011 has a rich, opaque mulberry colour. Generous aromas of cassis, pencil shavings, peppery rocket leaves and aromatic green herbs is underpinned by integrated oak spice, vanilla and a slight minty undertone. The firm yet refined tannin structure is in balance with a fresh acidity. Flavours of freshly cut herbs and a meaty savouriness linger on the palate. A classic and elegantly styled Cabernet Sauvignon.

Top Awards

2011	Christian Eedes	Top 10
	Platter's Guide	5 star
2010	Wine Advocate	91 points
	JancisRobinson.com	17 /20