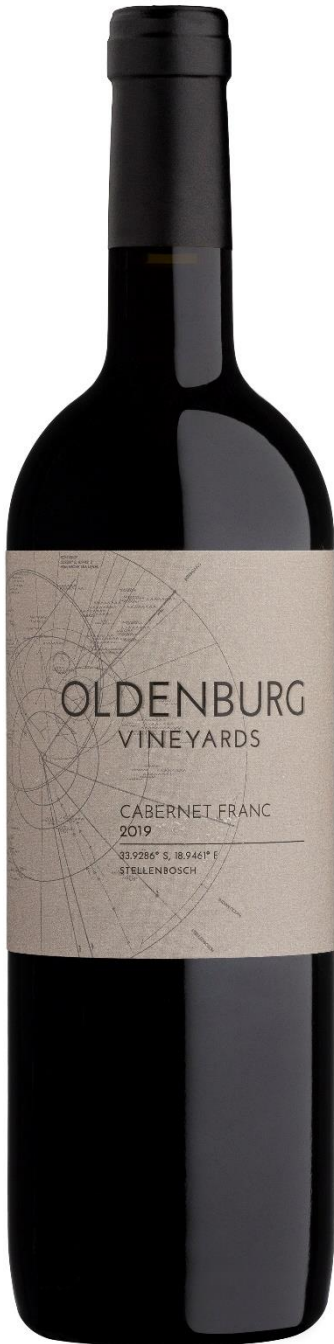


OLDENBURG

VINEYARDS



CABERNET FRANC 2019

OLDENBURG VINEYARDS SERIES

COMPOSITION	100% Cabernet Franc
HARVEST	18 March 2019 at 24.7° Balling
TECHNICAL DATA	ALC 14.07% RS 2.4g/L TA 6.2g/L pH 3.44
MATURATION	18 months in 29% new 225L French oak barrels
PRODUCTION	2 050 Bottles

At Oldenburg Vineyards, we believe that great wines can only come from the best quality grapes. Our intervention in the vineyards is minimal, to reflect the full potential of our mountain terroir. The Oldenburg Vineyards Series is a true expression of terroir through our range of single cultivar wines. The confluence of the 8 Natural Elements that determine our unique terroir is explored through these wines and their real sense of place. The 8 elements are depicted on the intricate Oldenburg Vineyards Series label design. Wines made in an uncompromising manner, intending to showcase the finest characteristics of each cultivar.

WINEMAKING / MATURATION

Grapes were harvested and sorted carefully by hand, and cold soaked for 5 days before fermentation was initiated. Pump overs were performed up to three times daily. Malolactic conversion was in barrel. The wine was matured in French oak barrels for 18 months. 29% of barrels used were 225L with the balance in 300L. The wine was bottled in November 2020.

TASTING NOTES

Cabernet Franc seems to have found its home in the Banghoek Valley, and ours grows exceptionally well at the foot of Rondekop, our mystical hill. This wine has an incredibly generous nose, with vanilla pod, mulberry black plums and liquorice at the heart of it. The palate showcases a depth of flavour with blackcurrant leaf, thyme and grapefruit-pith adding to the plethora of aromas and flavours. A stunning acidity, well-structured chalky tannins and a delightful finish bring this wine to life. This wine is from a cooler vintage, and has a brilliant future ahead of it, promising spectacular development over the next 15 years.

VINTAGE CONDITIONS

While winter had a late start, it was characterized by good rainfall, leading to an even bud break. A turbulent start to flowering season improved towards the onset of summer. Warmer weather in November contributed to even vineyard growth. A moderate January and February was followed by an initially hot February, while cool and wet conditions dominated from the end of February through March, creating challenging harvest conditions. Despite the wetter conditions, our microclimate allowed the grapes to achieve ideal ripeness.

Updated at Vintage Release Tasting. 25.03.2022.
Tasted by Nic van Aarde, Stefan Reinmuth and George Young

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