

## Uitkyk Cabernet Sauvignon Shiraz 2001

### Veritas 2004 - Double Gold

Colour: Dark ruby red with pink hues and a bright rim.

Bouquet: A combination of dried fruit and spices backed by lively vanilla and oak aromas.

Taste: The nose follows through on the palate with fruit and oak contributing to a well-rounded feel with a backbone of ripe tannins.

The winemaker recommends serving it with red meats and cheeses.

**variety :** Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

**winery :** Uitkyk Estate

**winemaker :** Estelle Lourens

**wine of origin :** Coastal

**analysis :** alc : 15.0 % vol rs : 2.80 g/l pH : 3.46 ta : 6.90 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

**pack :** Bottle

2012 Veritas Wine Awards - Bronze Medal

Veritas 2004 - Double Gold

**ageing :** Ready to drink now, but with further cellaring the wine will gain in complexity and character over the next three to seven years.

**in the vineyard :** The wine is an equal blend of Cabernet Sauvignon and Shiraz, with grapes of both varieties drawn from north-west-facing, dryland vineyards, located between 250 and 300 metres above sea level and grown in deep red soils.

The Cabernet Sauvignon grapes are sourced from two blocks of well established vineyards planted between 1988 and 1992. Different slopes and different altitudes ranging from 250 m to 300 m above sea level to gain maximum complexity. Some of the blocks are grown under dryland conditions and some are given supplementary irrigation when necessary.

The Shiraz grapes are sourced from a variety of blocks dating back to 1971 and more recently to 1995. The dryland vineyards are all north facing situated at 200 m to 300 m above sea level.

The vines of both cultivars are grafted on nematode-resistant rootstocks and pruned to optimize yield and quality. The Cabernet Sauvignon yielded five tons per hectare and the Shiraz six tons per hectare

**about the harvest:** The Cabernet Sauvignon grapes were harvested by hand at between 25° and 26° Balling and the Shiraz at between 26° and 27° Balling in late February.

**in the cellar :** The two varieties were fermented separately in a combination of rotation tanks and open fermenters at 26° to 28°C until dry. Pure yeast cultures were used and fermentation took eight days to complete.

After pressing, the wine was transferred to stainless steel tanks for malolactic fermentation, whereafter it was racked twice before being transferred to 300 litre barrels for a 14 month maturation period. A combination of French (88%) and American wood (12%) was used in the maturation process as well as a combination of new barrels (66%), second (15%) and third (19%) fill barrels were used.

