

Delaire Cabernet Sauvignon/Merlot 2001

4 stars John Platter

Wine Spectator March 2005 issue - International Wine Cellar 87/100

Selected from low yielding vineyards, two noble varietals harmoniously blended. Intense blackcurrant and minty nose, delicious nutty chocolate flavours and ripe rewarding tannins.

Compliments Red Meat dishes as well as Pastas, Roast Loin of Lamb, Chocolate Mouse, Cheese Platters.

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 15% Merlot

winery : Delaire Graff Estate

winemaker : Gunter Schultz

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.98 g/l pH : 3.59 ta : 5.9 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

4 stars John Platter

Wine Spectator March 2005 issue - International Wine Cellar 87/100

ageing : 5 - 8 years

in the vineyard : Situation: East Facing

Altitude: 250m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99/110

Age of vines: 4 - 16 years

Trellising: 7 Wire Perold System

Pruning: 2 bud spurs

about the harvest: Harvesting Date: Mid March

in the cellar : Winemaking Record: Ferment at 28°C pressed when fermentation is complete, Merlot in Stainless Steel

Oak Used: 12 months in 80% French, 15% Russian, 5% American Oak

