

Uitkyk Cabernet Sauvignon 2001

Swiss International Air Lines Wine Awards 2006 - Gold

Veritas 2005 - Gold Colour: Dark red.

Bouquet: A combination of dried fruit, prunes, berries and spices with delicate undertones of a vanilla oak finish.

Taste: Good follow through with dark red berries, dried fruit, spices and chocolate contributing to a well-rounded mouth-feel. Ripe tannins further support the big fruit structure.

Savour on its own or enjoy with red meat, especially venison, pasta or pizza.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.6 g/l pH : 3.46 ta : 6.2 g/l

type : Red wooded

pack : Bottle

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ageing : Accessible already, this wine will only improve in many years to come.

in the vineyard : The grapes were sourced from vineyards planted between 1989 and 1993 on nematode resistant rootstocks. Planted in deep, red soil originating from decomposed granite, these vineyards face north-west situated at an altitude of 300 m, received supplementary overhead irrigation.

about the harvest: The grapes were harvested by hand at between 25,5° and 27° Balling at the end of February beginning of March.

in the cellar : Fermentation took place in a combination of rotation tanks at 26° to 28°C until dry, using pure yeast cultures and was completed in five to eight days. After pressing 20% of the wine was transferred to barrels and the balance to stainless steel tanks to complete the malolactic fermentation. Thereafter the wine was racked before being transferred to 300 litre barrels where it was left to mature for 18 to 21 months. Mainly French wood (92%) was used in a combination of new (57%), third (9%) and fifth-fill (34%) barrels.

