

Uitkyk Carlonet 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: The nose carries through onto the palate with berries, dried fruit, spices and chocolate, which all contribute to a well-rounded feel with a backbone of ripe tannins.

Savour on its own or with red meat, 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

Veritas 2010 Wine Awards - Gold Medal

Swiss International Air Lines Wine Awards 2006 - Gold

Veritas 2005 - Gold

ageing : Ready to drink now, but with further cellaring the wine will gain in complexity and character.

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 25,5Â° and 27Â° Balling at the end of February beginning of March. Fermentation took place in a combination of rotation tanks at 26Â° to 28Â°C until dry, using pure yeast cultures and was completed in five to eight days.

in the cellar : 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.

