

Uitkyk Cabernet Sauvignon Shiraz 2004

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. A long, peppery finish.

As a young red it is perfect to chill slightly and serve at lunch, or it will partner well with more robustly flavored dishes. Lamb shank, stuffed lamb shoulder and pork with crackling are ideal to bring out the best in this lively, yet serious wine.

variety: Cabernet Sauvignon | 47.4% Cabernet Sauvignon, 45.3% Shiraz, 7.3%

Merlot

winery: Uitkyk Estate
winemaker: Guy Webber
wine of origin: Coastal

analysis: alc:14.2 % vol rs:2.6 g/l pH:3.51 ta:5.8 g/l type:Red style:Dry body:Medium taste:Fruity woode

ageing: The wine is already accessible, but will develop even further over the next 3 - 5 years.

in the vineyard: The Cabernet Sauvignon is sourced from a block of vines that are well established, being planted between 1989 and 1993. It faces northwest at 260 - 300m above sea level. Supplementary irrigation was given early in January.

The Shiraz component is from a block planted in 1995. This dry land vineyard faces north to northwest at 200 - 300m above sea level.

The Merlot comes from an old block established in 1988 and also faces north at 300-333 meters above sea level.

The vines of all three cultivars are grafted on nematode-resistant rootstocks (R99 and R110) and pruned to optimize yield and quality. The Cabernet Sauvignon and Merlot yielded 5t/ha and the Shiraz 6 ton/ha.

about the harvest: The Cabernet and Merlot grapes were hand picked at 24.5° - 26° B and the Shiraz at 25° - 26° B in late February and early March 2004.



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