

Uitkyk Carlonet 2004

Colour: Deep red.

Bouquet: Lots of berry fruit and prunes with oak spices and vanilla in the background.

Taste: Red berry fruit, spices and dark chocolate with a well-rounded mouth feel and a backbone of ripe tannins. It has a long finish with a hint of spice at the end.

A perfect partner for steaks, rich oxtail, casseroles and also pizzas and pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.6 g/l pH : 3.57 ta : 5.8 g/l

type : Red **style** : Dry **taste** : Fragrant **wooded**

pack : Bottle **closure** : Cork

ageing : The wine is already accessible, but will definitely gain character from further cellaring.

in the vineyard : The Cabernet Sauvignon grapes were sourced from the famous "Bordeaux" block. These vines were planted between 1989 and 1993 on nematode resistant rootstocks and are a combination of 3 clones: CS203, CS46B and 15. The vineyard is planted in deep, red soil originating from decomposed granite and facing northwest at 300m above sea level. Supplementary overhead irrigation was necessary in January 2003.

about the harvest: The Cabernet grapes were hand picked at 25.5° - 27° Balling at the end of February and beginning of March 2003.

in the cellar : Fermentation was completed in a combination of rotation tanks and open fermentors at 26° - 28° C until dry. Pure yeast cultures (NT112, NT50, RG12 and D254) were used and the fermentation finished in 5-8 days.

After pressing, a part of the wine went straight into barrels and a part was transferred to stainless steel tanks for malolactic fermentation; thereafter it was racked before being transferred to 300 litre barrels for a 17-19 month maturation period. During this period the wine was racked twice together with all the lees.

Mainly French wood (92%) was used in a combination of new (61%), second fill (9%) and third fill (30%) barrels.

