

## Ruitersvlei Cinsaut Cabernet Sauvignon 2001

Ripe tannins, with juicy/spicy fruit give this wine just the right firming grip.

**variety :** Cinsaut | 57% Cinsaut, 43% Cabernet Sauvignon

**winery :** Ruitersvlei

**winemaker :** Dominique Waso

**wine of origin :** Coastal

**analysis :** alc : 13.47 % vol   rs : 5.2 g/l   pH : 3.43   ta : 5.7 g/l   va : 0.54 g/l

**pack :** Bottle

**ageing :** To be enjoyed at any time, within the next 24 months.

**in the vineyard :** 70% Dryland Vines - 30% Irrigated

**about the harvest:** The Cinsaut grapes were harvested at 23.8° Balling from the 8th - 21st March 2000. The Cabernet Sauvignon grapes were harvested at 24.1° Balling on the 2nd March 2000.

**in the cellar : Cinsaut**

Yeast: NT 112

Fermented in open fermenters for 4 days at 28°C - 32°C. While wine was pumped over every 3 hours for 1 hour for maximum skin contact. Juices were pulled from the skins and the skins were pressed again. Pressed juice was added to wine.

**Cabernet Sauvignon**

Yeast: UCLM S377

Fermented in closed stainless steel tanks for 6 days on the skins at 25 - 28°C. Juice was pumped every 4 hours for 1 hour until wine was fermented dry. Skins were pressed and pressed juice was added.

