

Uitkyk Carlonet 1997

Super-supple, almost sweet-tasting tannin. Good, rich and fragrant blackberry and blackcurrant fruit with some dark chocolate and supportive spicy oak. Subtle acidity adds freshness. The finish is long and flavourful. Brilliant mulberry-hued ruby colour with a bright crimson rim. Bold berries and chocolate on the nose with a hint of mint and scented briar and oak. The perfect wine to drink with a good steak, or with hearty winter soups, an oxtail casserole and the whole range of pastas and pizzas. Serve at 18°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : alc : 13.49 % vol rs : 2.9 g/l pH : 3.38 ta : 5.4 g/l
pack : Bottle

Veritas 2001 - Silver

ageing : A well structured wine that is drinking well already (2001), but with long-range cellaring potential.

in the vineyard : From the single vineyard on the estate called Bordeaux. These vines from the CS 205 clone were planted in 1989 in soil originating from decomposed granite, on a north-western facing slope at 300 metres above sea level.
The vineyard is cultivated under dry-land conditions

about the harvest: The vines yielded 8 tonnes per hectare. The grapes were hand-picked at 24° Balling on 1 April 1997 and fermented on their skins and 26-28° Celsius in rotation tanks till dry. After malolactic fermentation the wine was matured in wood for 18 months: 50% in new, small French oak and 50% in second-fill casks.

