

Uitkyk Cabernet Sauvignon Shiraz 1997

Medium-bodied, with soft, dry tannins which are in perfect balance with the berry-fruit. A black-pepper finish and delicate, lingering vanilla-oak, showing a sensitive use of wood. The colour is clear ruby red showing some signs of development at the rim. Crushed blackberries on the nose with herbal touches of fennel and cassis, with a slight smoky overlay. Serve at 16-18°C with casual steaks, grilled cutlets, sausages, pastas, pizzas and mild cheeses.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

winery : Uitkyk Estate

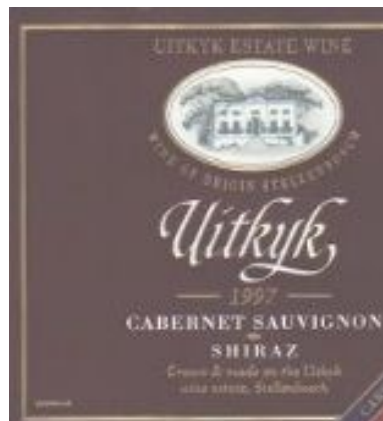
winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 13.36 % vol rs : 3.1 g/l pH : 3.55 ta : 5.3 g/l

pack : Bottle

Veritas 2001 - Silver



ageing : Perfectly accessible now (2001), but will develop further over the next 2 to 5 years.

in the vineyard : The vineyards are situated at an altitude varying between 250 and 300 metres above sea level, and all face north-west. These are older vines: the cabernet was planted in 1987 while the shiraz dates back to 1971. Both varieties are growing in deep, red, decomposed granite soils and are not irrigated. The cabernet yielded 7 tons per hectare while the shiraz vines only produces a very low 3 tons per hectare.

about the harvest: The Cabernet was picked at 22.5-24 and the Shiraz at 23-24°C. Balling in April 1997.

in the cellar : Both varieties were fermented separately, at 26-28°C, in rotation tanks, till dry. After malolactic fermentation, the wines were matured in French oak barriques (first- and second-fill) for 14 months before the assemblage was made.