

## Uitkyk Carlonet 1996

Colour: Bright ruby.

Bouquet: Casis, black current and coffee on the nose with a hint of vanilla-oak.

Taste: Black currents follows through onto the palate. What sets this wine apart, is elegance and understatement. 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 degrees Celsius.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Uitkyk Estate

**winemaker :** Estelle Lourens

**wine of origin :** Coastal

**analysis :** alc : 13.21 % vol    rs : 3.0 g/l    pH : 3.49    ta : 5.2 g/l

**pack :** Bottle

Veritas 2001 - Silver

**ageing :** A well-structured wine that is drinking well already. Will gain complexity when cellared under the right conditions.

**in the vineyard :** 100% Cabernet Sauvignon, 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 Cabernet vines yielded 9 tonnes per hectare. The grapes were hand-picked at 23.5 degrees Balling on 3 March 1996.

**in the cellar :** The grapes were fermented on their skins at 26-28 degrees 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.

