

Altydgedacht Cabernet Sauvignon 1997

Strong berry character, full-flavoured, smooth oak.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker : Oliver Parker

wine of origin : Durbanville

analysis : alc : 13.96 % vol rs : 2.4 g/l pH : 3.38 ta : 6.7 g/l so2 : 97 mg/l fso2 : 43 mg/l

type : Red

in the vineyard : All the vineyards at Altydgedacht undergo intensive canopy management to ensure an optimum balance between growth and crop production. This allows sunlight penetration for bud differentiation, also enhancing colour and flavour components within the grape. Added to this is effective disease control.

Soil: Hutton

Trellis: Hedge

Irrigation: Dryland

Age: 12yrs

about the harvest: Grapes were picked at 24.5° Balling

Crop size: 9 tons/ha

in the cellar : Yeast: WE372

The grapes were picked in the morning, crushed and destalked to an open fermenter, inoculated and then plunged every 4hrs. After fermentation racked and pressed to tanks for Malolactic fermentation and then taken to barrels. A blend of French and AWO barrels were used, 20% new wood the rest 2nd and 3rd fill. Taken out of wood after 18 months.

