

Roodezandt Balthazar Classic Cabernet Sauvignon 1999

The International Wine & Spirit Competition 2002 - Bronze

Balthazar Classic is in honour of a board member of Roodezandt, who served as a director for 39 years. Mr Baltus Kloppers served as chairman from 11 September 1975 - 3 November 1999 (24 years).

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Roodezandt Wines

winemaker : Christie Steytler/Elmo du Plessis

wine of origin : Robertson

analysis : alc : 12.36 % vol rs : 2.14 g/l pH : 3.79 ta : 5.56 g/l

pack : Bottle

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ageing : Balthazar Classic can be laid down for up to 10 years.

in the cellar : Sugar content was 23.6° Balling.

pH before fermentation 3.48.

Total acidity before fermentation 8.46

Enzyme, tannin and tartaric acid added before fermentation.

Average fermentation temperature 27-30°C.

Skin contact 4 days fermentation was nearly completed on the skins before pressing.

Free run and pressed juice together. Malo-lactic fermentation was completed after

alcoholic fermentation. Wine was put into French barrels for 12 months. Wine was

bottled without cold stabilisation and also with the minimum filtration before

bottling.

