

## Uitkyk Carlonet 1995

A classic, oak-matured Cabernet with deep, regal colour and excellent structure. Full-bodied and smooth, the fruity palate is reminiscent of ripe berries. The graceful accompaniment to any gourmet dish. Enjoy with finely prepared beef or lamb, game or robust chicken dishes.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Uitkyk Estate

**winemaker :** Theo Brink

**wine of origin :** Coastal

**analysis :** alc : 12.23 % vol   rs : 3.0 g/l   pH : 3.58   ta : 5.7 g/l

**pack :** Bottle

**in the vineyard :** The Cabernet Sauvignon grapes came from the Bo-Kurkeike and Bordeaux vineyards on the estate. These are situated at 250 metres above sea level, face northwest and were planted in 1988 and 1989. The vines were cultivated under dryland conditions.

**about the harvest:** The grapes were picked by hand at 22° Balling on February 22. The yield was 7 tons per hectare.

**in the cellar :** In the cellar the juice fermented on the skins at 28°C until dry. After secondary malolactic fermentation the wine was matured in wood for 18 months – 94 percent in new French oak casks and 6 percent in American oak.

