

Uitkyk Cabernet Sauvignon Shiraz 1995

This wine is a 50/50% blend of Cabernet Sauvignon and Shiraz, and with it, the winemaker has achieved a fine, if somewhat unusual marriage. Uitkyk Cabernet Sauvignon/Shiraz is dark ruby in colour. Prominent woodspice and vanilla on the nose blend harmoniously with complex cherry and blackcurrent flavours on the palate. It is excellently structured with well-balanced natural fruit acids and soft tannins. The wine provides a lingering fruity finish, typical of the Shiraz variety. Uitkyk Cabernet Sauvignon/Shiraz complements all beef dishes and is a natural choice with game.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Shiraz

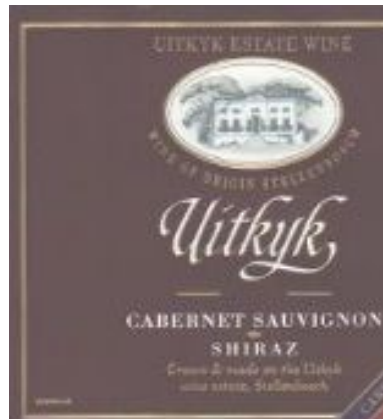
winery : Uitkyk Estate

winemaker : Theo Brink

wine of origin : Coastal

analysis : alc : 12.07 % vol rs : 2.6 g/l ta : 6.1 g/l

pack : Bottle



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

The Shiraz grapes came from the Bo-Kurkeike- and Vlei-vineyards, situated at 200 metres above sea level. These trellised vines were planted in 1971 and face northwest. It was cultivated under dryland conditions.

about the harvest: The Cabernet Sauvignon grapes were picked by hand at 22Â° Balling on February 22. The yield was 7 tons per hectare.
The Shiraz grapes were picked by hand at 23Â° Balling on February 21.

in the cellar : In the cellar the juice fermented on the skins at 28Â°C until dry. After malolactic fermentation 15 percent of the wine was matured in new oak casks for 18 months. The remaining part was wood-matured for 17½ months â€” 60 percent in second-fill casks and 25 percent in third-fill casks. The wine was blended after wood maturation in a ratio of 50 percent Cabernet Sauvignon and 50 percent Shiraz.