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Hildenbrand Estate Cabernet Sauvignon Unwooded 2000

Concentrated flavours with hints of blackcurrant, blackberry and mint. The absent of oak brings out the strong fruit. Long linger.



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Hildenbrand Estate Wine
winemaker : Reni Hildenbrand
wine of origin : Wellington
analysis : **alc :** 14.0 % vol **rs :** 2.8 g/l **pH :** 3.8 **ta :** 5.2 g/l **va :** 0.5 g/l
type : Red

ageing : Interesting now with superb maturation potential of up to 5 years.

in the vineyard : Varietal (clone): CS 163
Rootstock: 101-14
Date of plantation: 1993
Soil type: Glenrosa
Spacing: 1 x 2.75m
Trellising: Vertical hedge
Pruning: 2 bud spurs every 15 cm
Yield: 7-8 tons/ha
Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 12-18 February 2000
Grape sugar: 24.8 - 25.2Â° Balling
Acidity: 7.8g/l
pH at harvest 3.3

in the cellar : Yeasts: French Yeast
Fermentation temperature: 18-28Â°C
Method: Destemmed, crushed, pumped into open fermentation tanks. Racked into stainless steel tanks, 14 months maturation.