

Hildenbrand Estate Cabernet Sauvignon Barrique 2000

Concentrated flavours with hints of blackcurrant, blackberry and mint. Elegant oak, fine balance. Long finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Hildenbrand Estate Wine

winemaker : Reni Hildenbrand

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.7 ta : 5.2 g/l va : 0.6 g/l

type : Red

Veritas 2001 - Silver

ageing : Interesting now with superb maturation potential of up to 10 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 - 25.2° Balling

Acidity: 7.8g/l

pH at harvest 3.3

in the cellar : Yeasts: French Yeast

Fermentation temperature: 18-28°C

Method: Destemmed, crushed, pumped into open fermentation tanks. Racked into barrels (Barriques). Malolactic fermentation in barrels. 14 months maturation 80% French oak and 20% American oak. 1/3 new barrels; 1/3 second fill; 1/3 third fill.

