

Bellevue Tumara 2000

Intense Garnet Colour. Vanilla, blackcurrant, cedar and eucalyptus on the nose, full complex fruit and wood flavours on palate. An elegant, bold, ripe rich wine. Very well balanced.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 15% Merlot, 10% Malbec

winery : Bellevue Wine Estate

winemaker : Dirkie Morkel & Francois van der Merwe

wine of origin : Stellenbosch

analysis : **alc** : 13.2 % vol **rs** : 2.7 g/l **pH** : 3.42 **ta** : 5.5 g/l **va** : 0.65 g/l **so2** : 91 mg/l **fso2** : 36 mg/l

type : Red

Veritas 2002 - Silver



ageing : Will mature for at least another 5-10 years in the bottle.

in the vineyard : A good vintage, dry, mild winter followed by a hot dry summer. Grapes were very healthy, and ripened rapidly. 11 year old vines trellised on 5 wire hedge.

SOIL

Cabernet Sauvignon - Pinedene

Merlot - Clovelly

Malbec - Westleigh

about the harvest: The grapes were harvested at 24° Balling.
Yield: 9 tons per hectare.

in the cellar : Spent 6 hours on the skins before inoculation. It was then inoculated with N.T.50. Yeast, and fermented at 26°C for about 4 days. Fermented dry on the skins. Pumped over 3 times daily during alcoholic fermentation. Malolactic fermentation was completed in tanks. Matured in 300l French oak barrels, of which 50% was new, for 12 months.