

## Uitkyk Carlonet 2013

Colour: Dark ruby with pink hues and a bright rim.

Bouquet: A combination of dried fruit (especially prunes) and berry aromas with vanilla oak spice in the background.

Palate: The bouquet carries through onto the palate with abundant dried fruit, berry, oak spice and chocolate flavours all contributing to a well-rounded mouthfeel with the backbone of ripe tannins. Expect a long finish with a hint of spiciness on the aftertaste.

Excellent enjoyed on its own or with steaks, rich oxtail casseroles, pizza and pasta dishes. Serve at around 16°C.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Uitkyk Estate

**winemaker** : Estelle Lourens

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.95 % vol **rs** : 3.6 g/l **pH** : 3.48 **ta** : 6.1 g/l

**type** : Red **style** : Dry **taste** : Fruity **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : The wine is already accessible, but will definitely gain character with further cellaring.

**in the vineyard** : Background

Uitkyk Estate, situated on the south-western slopes of the Simonsberg, was established in 1712. The estate's neo-classical manor house, completed in 1788, is thought to be the work of the French architect Louis Michel Thibault, who was active at the Cape at the end of the 18th century. The estate is jointly owned by Distell and LUSAN.

**Vineyard Location**

Uitkyk Estate is 600ha in size with 140ha under vines. An interesting variety of cultivars are planted on the estate: Chardonnay, Sémillon, Chenin blanc, Viognier, Pinot Grigio, Cabernet Sauvignon, Merlot, Shiraz, Pinotage, Sangiovese, Mourvèdre, Petit Verdot and Pinot noir. All the vineyards are planted in deep red, decomposed granite soil.

The Cabernet Sauvignon grapes were sourced from the estate's "Bordeaux" block, planted between 1989 and 1993. In addition, Cabernet Sauvignon grapes from a block of bush vines, planted in 1999, were used to add a new dimension of fruitiness to this well-known wine. The vines are planted in deep, red soil originating from decomposed granite, face in a north-westerly direction and are situated some 250 to 370 meters above sea level.

Supplementary irrigation of the "Bordeaux" block vines was deemed necessary in January 2008 while the bush vines are grown under dryland conditions to provide small bunches and berries with thick skins. The overall yield amounted to 7,7 tons per hectare.

**about the harvest**: The Cabernet Sauvignon grapes were hand picked at 25.5° - 27° Balling at the end of February and beginning of March.

**in the cellar** : Fermentation was completed in a combination of rotation tanks and open fermentors at 26° - 28° C until dry. Pure yeast cultures (NT112, NT50, RG12 and D254) were used and the fermentation finished in 5-8 days. After pressing, a part of the wine went straight into barrels and a part was transferred to stainless steel tanks for malolactic fermentation.



Thereafter it was racked before being transferred to 300 litre barrels for a 17-19 month maturation period. During this period the wine was racked twice together with all the lees.

Mainly French wood (92%) was used in a combination of new (61%), second-fill (9%) and third-fill (30%) barrels.