

Rising River Cabernet Sauvignon 2000

A typical Cabernet displaying ripe, plummy flavours with a hint of black pepper. A whiff of vanilla derived from being matured in oak adds to the complexity.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker :

wine of origin : Coastal

analysis : alc : 12.91 % vol rs : 2.0 g/l pH : 3.67 ta : 5.2 g/l va : <0.85 g/l="">so2 : <150 mg/l="">fso2 : 40-43 mg/l

pack : Bottle



ageing : Drink now or keep for another two years.

in the vineyard : Age of vines : 12 years

Rootstock : Richter 99, 110

Trellis system : Hedge

Irrigation : Supplementary

Vine density : 2.0 x 2.1m

Soil : Deep red, hutton, clovelly soil

Climate : Mediterranean - $\hat{A}\pm 750$ mm rain annually

about the harvest: The grapes were hand harvested in February/March 2000.

Yield : 4-6 tons/ha

in the cellar : The grapes were crushed and destemmed. Fermentation took place in stainless steel tanks at 30-32 \hat{A} °C for 16 days. Lees contact/battonage 6 weeks after fermentation. Barrel ageing took place for 6 months in French and American oak. Bentonite fining and bulk filtration.