

Opstal Cabernet Sauvignon 2000

Full bodied, well structured wine with lots of berry aromas. Strong, but soft tannins supported by light oakwood and fruit. The complexity of this Cabernet originates from the vineyards and is complimented by extended maceration to produce this Opstal flagship.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Opstal Estate and Restaurant
winemaker : Stanley Louw
wine of origin : Slanghoek
analysis : alc : 13.3 % vol rs : 2.2 g/l pH : 3.58 ta : 6.1 g/l
type : Red
pack : Bottle



The Oaks Wine Club Selection 2000 - best out of 49 Cabernet Sauvignons
Previous Vintages:
Worcester Young Wine Show 1999 - Reserve champion
Veritas 1998 - Gold
SANational Young Wine Show 1998 - Silver
SANational Young Wine Show 1997 - Gold
KLM Wine List: First & Business Class 1997
Wine-of-the-Month Club: Best Value Selection 1997

ageing : With soft tannin structure - 5 - 8 years.

about the harvest: The yield of this Cabernet Sauvignon vineyard is restricted to 9 tonnes/ha. The grapes are harvested in the early morning and left to cold soak.

in the cellar : WE 372 yeast is used to induce fermentation and extended skin contact after fermentation ensures a soft tannin structure.

After malolactic fermentation the wine is matured in new and second-fill French oak barrels for 11.5 months.

This wine was bottled in April 2001.