

Cloof Cabernet Sauvignon 2000

5 Stars - Decanter Magazine 2003

The 2000 vintage was a warm and dry vintage. As a result the grapes were ripe at an earlier stage than usual. Because of the dry conditions the berries were small in size and very concentrated. This combined with the high quantity of new oak used for the vintage result in a wine with a deep dark colour and good fruit intensity reminiscent of blackberries and cherries. The strong tannic structure will ensure the ageing potential of this wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cloof Wine Estate

winemaker : Anneka Burger

wine of origin : Groene Kloof

analysis : alc : 13.96 % vol rs : 1.7 g/l pH : 3.67 ta : 5.3 g/l

type : Red

Decanter magazine, Britain's leading wine publication, gave the 2000 Cloof Cabernet Sauvignon a 5-Star Award in its tasting of 120 Cape cabernets.

Veritas 2002 - Silver

ageing : Enjoy in its youth or age for a further 8 years from date of bottling.

in the vineyard : Vines were planted in 1992 and 1996 on east-facing flat slopes. The soil type is decomposed granite and oakleaf. Bush vine trellising with no irrigation.

about the harvest: Harvested on 28 January and 2 February 2000 at 23.5-24.4°B with a yield of 6,05 ton/ha.

in the cellar : Grapes were de-stemmed and inoculated the same evening with culture yeast. The grapes spent approximately 15 days on the skins before pressing. Maximum fermentation temperature was 30°C.

After pressing the wine went through malolactic fermentation and subsequently into wood. The barrels were a blend of 80% new French oak and 20% second fill French oak. Total time in wood was 12 months after which the wine was filtered and bottled. Bottled on 24 October 2001.

