

Delaire Cabernet Sauvignon/Merlot 2000

From low yielding vineyards, two noble varietals harmoniously blended. Intense blackcurrant and minty nose, delicious nutty chocolate flavours and ripe rewarding tannins.

Lamb, Beef and Roast Loin. Can handle strong sauces.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Delaire Graff Estate

winemaker : The winemaking team

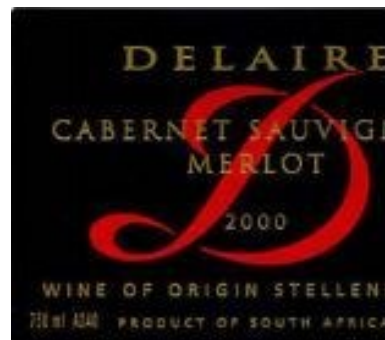
wine of origin : Coastal

analysis : alc : 13.6 % vol rs : 2.6 g/l pH : 3.58 ta : 5.38 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

88/100 Wine Spectator 2002 October.



ageing : 4-6 years

in the vineyard : Situation: East Facing

Altitude: 250m

Distance from Sea: 50 km

Soil Type: Hutton

Rootstock: Richter 99

Age of vines: 16 years

Trellising: Vertical shoot Position

Pruning: 2 bud spurs

about the harvest: The grapes were harvested in mid March.

in the cellar : A blend of 60% Cabernet Sauvignon and 40% Merlot. These two noble varietals were harmoniously blended. Fermented at 28°C, pressed when fermentation was completed. The wine spent 12 months in 80% French, 15% Russian and 5% American Oak.