

## Haute Cabrière Pinot Noir 2000

The length of rich fruit flavours, evident in the lingering after-taste, makes this wine an ideal partner of good food, especially lamb, venison and beef dishes and game fish like Yellowtail, Tuna and Musselcracker. This feature, the lingering after-taste, Achim always strives to achieve in his wines. It is the result of the gentle handling of the young wines during harvest, assisted by the design of gravity-flow of the three storey deep mountain cellar at Haute Cabrière.

**variety :** Pinot Noir | Pinot Noir

**winery :** Haute Cabrière

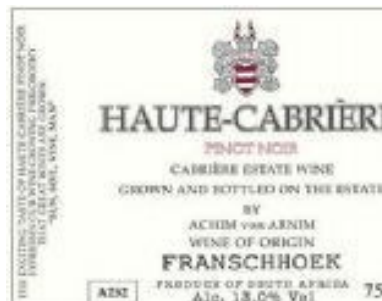
**winemaker :** Achim von Arnim

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol    rs : 2.0 g/l    ta : 5.0 g/l

**type :** Red

**pack :** Bottle    **closure :** Cork



**ageing :** A wine of substance, the 2000 vintage shows great potential to develop over the next 10 years.

**in the vineyard :** The vineyard at the foot of the Middagkrans mountain is planted, Achim emphasised, with ADijon-Clone vines (the so called Burgundy-clone), and was 10 years old in 2000, the roots by then well established in the stony-clay soil. Planted in the old French way of high density, 10 000 vines per hectare, a strong influence of the Franschhoek terroir into the character of the wine is achieved.

**in the cellar :** After 10 months maturation in Burgundy barriques, and 15 months in the bottle, the wood tannins are becoming well integrated and well balanced with the grape tannins.