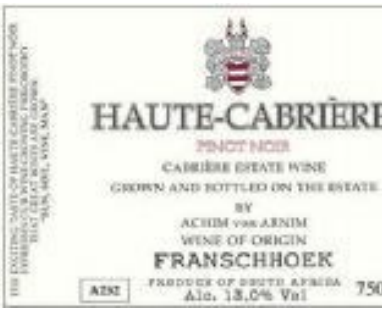
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Haute Cabrière Pinot Noir 2000



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 thrives 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 Cabriere.

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.