

Uitkyk Cabernet Sauvignon Shiraz 1998

The International Wine & Spirit Competition 2002 - Silver

Clear ruby red with an opaque centre, showing paling at the rim. Clean cedar and green peppercom introduce the cabernet, while the medicinal whiffs point to the shiraz component. The nose is tightly packed with a slight dusting of spice. An attractive dustiness is a very positive note here. The nose carries through onto the palate with fruit and oak contributing to a well-rounded feel with the bite of ripe tannin. Medium-bodied with a lingering finish.

Here is a cheerful young red with bouncy fruit, perfect to chill lightly and serve at lunch. Partner with casual steaks, grilled cutlets or sausages. Delightful with stuffed lamb shoulder and pork with crackling.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 14.49 % vol rs : 2.1 g/l pH : 3.40 ta : 5.8 g/l so2 : 63 mg/l

fso2 : 21 mg/l

wooded

pack : Bottle

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ageing : The wine is already accessible, but will develop even further over the next 2 to 5 years.

in the vineyard : The vineyards are situated at an altitude varying between 250 and 300 metres above sea level, and all face north-west. These are older vines: the cabernet was planted in 1987 while the shiraz dates back to 1971. Both varieties are growing in deep, red, decomposed granite soils and are not irrigated. The cabernet yielded 7 tons per hectare while the shiraz vines only produced a very low 3 tons per hectare.

about the harvest: The cabernet was picked at 24 °C and the shiraz at 25 °C. Baling in March 1998.

in the cellar : Both varieties were fermented separately, at 26 - 28°C Celsius, in rotation tanks, till dry. After malolactic fermentation, the wines were matured in French oak barriques (first- and second-fill) for 14 months before the assemblage was made.

