

Hutton Ridge Cabernet Sauvignon 2000

The complex fruitiness of this wine is well balanced with pleasant, lingering taste. An exceptional of a lighter style Cabernet Sauvignon, which can be enjoyed while still young. Enjoy with red meat and serve at room temperature.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Riebeek Cellars

winemaker : Zakkie Bester and Eric Saayman

wine of origin : Coastal

analysis : alc : 13.45 % vol rs : 2.6 g/l pH : 3.68 ta : 5.4 g/l

type : Red

in the vineyard : Supplementary irrigation, 2 different vineyards were used.

about the harvest: The grapes were harvested early in February at 25.0° Balling.
Production: 10–12 tons per hectare.

in the cellar : The grapes were harvested early in the morning, left on the skins for a day, pumping over before alcoholic fermentation. Fermentation started spontaneously. Free run and press juice were added together. Matured with French oak during Malolactic fermentation, afterwards stabilised and bottled.