

## Uitkyk Cabernet Sauvignon 1999

### Veritas 2003 - Bronze

Clear ruby with youthful pink hues; the rim bright. An immediate waft of fine oak aromas: clean cedar and sweet vanilla, followed by a rush of ripe fruit - dark berries and satsuma plums in profusion - with interesting hints of mint and chocolate. A smooth and silky entry onto the palate. Generous cassis and mulberry fruits against a background of fine-grained tannin from the oak which has been carefully woven into the fabric of the wine. A long and peppery finish!

Like the 1998, this is again a cheerful young red with bouncy fruit, perfect to chill lightly and serve at lunch. I will happily partner robustly-flavoured dishes like beef olives and casseroled lamb shanks with carrots. Delightful with grilled cutlets or sausages, stuffed lamb shoulder and pork with crackling, with beef fillet and a few wild mushrooms on the side, or venison with crushed pink peppercorns.

**variety :** Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz

**winery :** Uitkyk Estate

**winemaker :** Estelle Lourens

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 2.62 g/l   pH : 3.51   ta : 5.97 g/l  
wooded

**pack :** Bottle

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

**in the vineyard :** This Uitkyk blend is comprised of 51% Cabernet Sauvignon (from the CS205 clone) and 49% shiraz (from the 1A clone).

The Cabernet and Shiraz 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 1986 and 1988, while the Shiraz dates back to 1971 and 1975, and, more recently, to 1995. Both varieties are planted at 3333 vines per hectare, are trellised and grafted onto R110 and Jacques rootstocks, and are grown in deep, red, decomposed granite soils. Only the Cabernet received overhead irrigation which was necessary in the long, hot summer. The Shiraz yielded 7 tonnes, while the Cabernet only produced a very low 5 tons per hectare.

**about the harvest:** The Cabernet was picked at 24 and the Shiraz at 25<sup>Å</sup> Balling in March 1999.

**in the cellar :** The two varieties were fermented separately, at 25 - 28<sup>Å</sup> Celsius, in rotation tanks, till dry. After malolactic fermentation, the wines were matured in French oak barriques (42% in first- and 58% in second-fill) for 20 months before the assemblage was made in June 2001, just prior to bottling.

