

Genesis Cabernet Sauvignon 2000

Michelangelo International Wine Award 2002 - Silver

A ruby red wine with a deep red hue. A complex yet intense mixture of liquorices, bracken and cassis with a dash of chocolate and mint gently supported by vanilla oak characters on the nose. The wine has a rich berry fruit flavour that dominate with a hint of chocolate and some spicy oak flavours on the palate. Long fine tannins and a rich mint/chocolate finish. This wine makes a great partner with succulent medium-rare roast beef and sautéed vegetables. Also to enjoy with a Roast Rack of Lamb.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery :

winemaker : Chris Kelly

wine of origin : Coastal

analysis : alc : 14.5 % vol pH : 3.83 ta : 5.9 g/l

type : Red

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Michelangelo International Wine Award 2002 - Silver



ageing : This wine will develop beautifully in the next 5 to 10 years.

in the vineyard : These vines are grown on medium clay, with weathered granite soils on rootstocks R99 & 101-14 Mgt. The average age differs between 8 to 25 years, with an average yield of 7 tons per hectare. All of the vines are trellised on a 5-wire hedge-system, on lower Southern slopes. Weather during the ripening season was sunny and dry, with the cooling effect of the Atlantic Ocean.

about the harvest: It was an unusual year with a long cool ripening period followed by an early February heat wave which meant vines struggled and grapes needed to hang out there longer to get properly ripe. Grapes are harvested at 23.5° Balling in March.

in the cellar : 18 Months in 300L French barrels of which half was new.