

Capelands Classic Cape Red 2002

The wine is ruby in colour with a medley of ripe cherry and sweet black prune aromas. Ripe strawberry flavours on the palate are supported by soft tannins.

variety : Ruby Cabernet | Ruby Cabernet, Cinsaut, Pinotage

winery : Capelands

winemaker : Frans Smit

wine of origin : Western Cape

analysis : alc : 14.29 % vol rs : 2.34 g/l pH : 3.87 ta : 5.06 g/l

type : Red

in the vineyard : CLIMATE: Average temperature - Summer 26°C

- Winter 12°C

Annual rainfall 300-500 mm

Proximity to ocean 70 km

SOIL: Hutton and Malmesbury Scaley

WINEMAKER: Frans Smit

VITICULTURE: Trellised Ruby Cabernet, Cinsaut and Pinotage vines that are between 5 and 7 years old yielded the grapes for this wine. The vines produced between 12 and 15 tons per hectare.

about the harvest: Harvested from mid- to the end of March. The grapes were picked at 25° Balling.

in the cellar : The must was inoculated with a mixture of South African and French yeast and fermented at 28°C Celsius for 6 to 8 days. A 70% portion completed malolactic fermentation. 30% of the wine was matured with French oak staves.

