

Longridge Cabernet Sauvignon 2000

Ripe berries on the nose, followed by elegant cassis, nuts and warm spices on the palate, wrapped in subtle oak tannins. Well-structured with a long, lavish finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Helderberg

analysis : alc : 13.49 % vol rs : 2.54 g/l pH : 3.66 ta : 5.48 g/l

pack : Bottle

ageing : Ideally 3 - 7 years from date of harvest, but can be drunk earlier.

in the vineyard : Area/Origin: Helderberg, a ward of the Stellenbosch region 60 â€” 100 metres above sea level

Soil type: Hutton & Clovelly - Deep red, high percentage clay-based soil with clay layer at the bottom which ensures water retention when rainfall is minimal. This particular soil is fertile and has the nutritious substances required for premium quality grapes.

Vine Age: 15 â€” 20 years

Vine density: 3500 â€” 4000 vines per hectare

Training: Vertical Shoot Positioning

Yield: 4 â€” 8 tons per hectare

The grapes for this Cabernet were selected from premium parcels of vines in the foothills of the Helderberg mountains. Organic mulching covered the soil to retain moisture. Fibre within the mulching added structure and nutrients to the soil.

about the harvest: Grapes were harvested in the first two weeks of March 2000 at 24Â° Balling. Soaring harvest temperatures for the third season running. Improved vineyard management contributed to healthy, intensely-flavoured fruit and the prospect of some very exciting, fleshy, long-lived reds.

in the cellar : After destemming bunches, grapes underwent maceration before and after fermentation in stainless steel tanks. Maturation occurred for 16 months in French and American oak barrels, where malolactic fermentation was completed. Fining preceded bottling. Neither filtration nor stabilisation was undertaken in order to preserve the maximum natural complexity of the wine.

Maturation: 16 months in French and American oak barrels

Cases produced: 2 911 x 6 cases

