

Le Pommier Cabernet Sauvignon 2000

Garnet red colour. Classical cassis and ripe, red cherry with a herbaceous and tobacco nose. Medium-full bodied wine with a soft integrated tannin structure, enhanced by a prominent lingering aftertaste.

variety : Cabernet Sauvignon | 86% Cabernet Sauvignon, 7% Cabernet Franc and 7% Merlot

winery : Le Pommier Wine Estate

winemaker : Bruwer Raats

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 2.25 g/l **pH** : 3.37 **ta** : 5.48 g/l

type : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

pack : Bottle **size** : 0 **closure** : 0

ageing : This wine will mature well over the next 2 - 5 years, if stored correctly.

in the vineyard : Situation: North-south row direction

Altitude: 300m

Distance from sea: approximately 10km

Soil Type: Hutton - decomposed granite

Rootstock: R99

Age of vines: 3 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: drip

about the harvest: Picking date: 14th of March 2000

Yield: 6 tons/ha average

in the cellar : Fermentation Temp: 28-30 degrees Celsius

Yeast: Bordeaux red

The juice was inoculated with the above yeast. The duration of fermentation was 8-10 days. The wine was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks

Wood ageing: Wine was matured for 1 year in 100% French oak, 20% new oak, 40% second fill and 40% third fill.

Bottled: 14th of August 2001

Production: 650 x 12

