

Bay View Cabernet Sauvignon 2001

The wine is deep red in colour with attractive blackcurrant aromas. It has a supple, compact tannin structure with loads of rich berry fruit flavours on the palate. Serve with red meat such as steak, or pasta dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Longridge Wine Estate

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 14,5 % vol rs : 3,3 g/l pH : 3,67 ta : 5,2 g/l

type : Red

ageing : Enjoy now, or within 5 years from harvest.

in the vineyard : Climate: Average temperature - Summer 23°C, Winter 11°C

Annual rainfall: 480 mm

Proximity to ocean: 20 km

Soil: Hutton, Clovelly and Oakleaf

Trellised vines that are 5 years old and planted on northeasterly slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 8 tons per hectare.

about the harvest: The grapes were picked at 23.2° Balling the beginning of March.

in the cellar : The grapes were fermented in closed fermenters. Pump-over every 8 hours enhanced colour extraction and flavour concentration. Following maturation, the wine was blended and bottled with minimum filtration. An 80%-portion of the wine was matured in 1st-fill French oak barrels and a 20%-portion in 2nd-fill barrels for 11 months.