

## Culraithin Cabernet Sauvignon 2000

Dense liquorice raspberry notes with spicy cigar box whiffs. Intense, deep red colour with crimson rim.

Can be drunk on it's own or matched with red meat dishes: steak, rich stews - oxtail, venison & duck.

**variety :** Cabernet Sauvignon | 85% Cabernet Sauvignon, 7% Shiraz, 7% Merlot

**winery :** Coleraine Wines

**winemaker :** Clive Kerr

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.52   ta : 6.8 g/l

**type :** Red   **style :** Dry   **wooded**

3 1/2 Stars - Platter Guide

Michelangelo International Awards 2004 - SILVER

**ageing :** 5 Years plus.

**in the vineyard :** Soil Type: Decomposed granite

Trellising: Hedge and Cottage

Planted @ 200meters above sea level.

Yield: 4-6 tons per hectare

Irrigation: Supplementary overhead

**about the harvest:** Picking date: 28/02/00 -06/03/00

Grape Sugar: 24.5 Balling

Acidity: 6.8

Picked at 24 Degrees C

**in the cellar :** Fermentation temperature: 26 - 30C

Method: Cold soak 3 days inoculation with WE372, fermentation 4 days with punchdowns pressed at 4 Balling. Malolactic fermentation in tank.

Wood ageing (specify % in barrel, type of barrel, months) All to barrel 20% New 95% French, 5% American Wood, 14 months.

Total production: 1000 cases

