

Uitkyk Cabernet Sauvignon 1998

International Wine & Spirit Competition 2004 - Commended

Michelangelo International Wine Awards 2003 - Silver

Colour: Bright medium-toned ruby with a lively pink-hued rim.

Bouquet: A good whiff of warm, ripe plums and caramelized brown sugar. It is an elegant nose; a very elegant nose, with snatches of mint and Christmas-cake spices, liquorice and ground almonds.

Taste: Shy, but pleasant on the palate. The soft brush of tannin draws it back from being over-the-top fruity. An appealing wine with warm, red fruit and marzipan on the finish.

Consumers will enjoy this soft-as-silk style with or without food. Serve with the more delicate red meats or chicken, and the whole range of pastas and pizzas. Chill slightly (16 degrees C).

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Uitkyk Estate

winemaker : Estelle Lourens

wine of origin : Coastal

analysis : alc : 13.82 % vol rs : 3.6 g/l pH : 3.64 ta : 5.4 g/l va : 0.65 g/l

type : Red wooded

pack : Bottle

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ageing : The wine is drinking well already, but has a longer-range cellaring potential.

in the vineyard : THE FIRST UITKYK CABERNET SAUVIGNON was produced from the vineyard on the estate called Bordeaux. These vines from the CS 205 clone were planted in 1989 in soil originating from deep, red, decomposed granite, on a north-western slope at 300 metres above sea level. The vineyard received over-head irrigation which was necessary in 1998.

about the harvest: The cabernet vines yielded 10 tonnes per hectare. The grapes were hand-picked at the end of February 1998.

in the cellar : The grapes were fermented at 28°C in rotation tanks, using WE14 + N96 yeast. After malolactic fermentation, the wine was matured in wood for 24 months: 50% in new, small French oak and 50% in second-fill barriques.

