

Ridders Creek Cabernet Sauvignon 2001

Typical Cabernet Sauvignon grassiness and pepper flavours.
Well structured, with good ageing potential but already drinkable.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis : **alc** : 12.87 % vol **rs** : 2.24 g/l **pH** : 3.6 **ta** : 6.2 g/l **va** : 0.45 g/l **so2** :
105 mg/l **fso2** : 40 mg/l

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

pack : Bottle

in the vineyard : Climate: Hot summers, cool winters

Soil: Karoo granite and scale

Area planted: 180 ha

Age of Vines: 8 - 15 years

Rootstock: R 99 & 101/14

Trellis system: 5-wire fence

Irrigation: Drip - 7 Micro

Vine density: 1,2 x 2,7 m

about the harvest: Yield: 5 - 12 tonnes/ha

These Cabernet Sauvignon grapes were harvested by hand at the end of February 2001.

in the cellar : After crushing the juice was fermented on its skins in stainless steel tanks between 24 - 30°C for 3 days, after which it underwent malolactic fermentation.

Barrel ageing: None, 100% French oak staves.

The Cabernet Sauvignon was fined using Bentonite and egg-white, and before bottling underwent a bulk filtration and cold stabilisation.

