

Hazendal Shiraz Cabernet Sauvignon 2000

Earthy, spicy upfront nose with plum, black-current and dark chocolate on mid-palate. Long finish with spicy aftertaste. Bold tannin structure.

Serve with red meat, especially grilled beef.

variety : Shiraz | 55% Shiraz, 45% Cabernet Sauvignon

winery : Hazendal

winemaker : Ronel Wiid

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.8 ta : 5.5 g/l

type : Red style : Dry wooded

pack : Bottle



ageing : Needs time to develop to its full potential. Integration of different components would benefit from 3 to 5 years ageing.

in the vineyard : Vines planted in clay and gravel soil on north-easterly slopes, caressed by the cool breeze of the Atlantic Coast. No irrigation. Seven year old Cabernet vineyard, 20 year old Shiraz vineyard. Pruning takes place during winter months of June and July. Maintain very modern techniques and have a rigorous environmental friendly system called PWC to which we must comply, therefore we are not allowed to use chemicals that don't comply to EU regulations as far as safety period before picking, types of chemicals, dosages and time of year application.

about the harvest: Grapes are handpicked at optimum ripeness in middle to end of March during cool harvest conditions.

Yield: 5-7 ton per hectare

in the cellar : Temperature controlled fermentation in stainless steel tanks with extended maceration. Malolactic fermentation takes place directly after alcoholic fermentation. Light filtration. No fining or cold stabilisation. The wine was matured for 12 months in French oak barrels.

Bottling date: 19 September 2002

Hazendal

Stellenbosch

+27.219035034

www.hazendal.co.za