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Uitkyk Cabernet Sauvignon Shiraz 2000

Winemaker Estelle Swart describes this as a medium-bodied wine, showing a combination of cedar, green peppercorn and vanilla on the nose. The noses follows through on the palate with fruit and oak contributing to a well-rounded feel with a backbone of ripe tannins.

Estelle Swart recommends serving it with red meats and cheeses.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Shiraz
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Coastal
analysis : **alc :** 13.72 % vol **rs :** 2.8 g/l **pH :** 3.49 **ta :** 5.8 g/l
type : Red
pack : Bottle

ageing : It is ready for drinking now but will gain complexity over the next two to five years.

in the vineyard :
The wine is an equal blend of Cabernet Sauvignon and Shiraz, with grapes of both varietals drawn from north-west-facing, dryland vineyards, located between 250 and 300 metres above sea level and grown in deep red soils.
The Cabernet Sauvignon grapes are sourced from two blocks of well established vineyards planted between 1988 and 1992. Different slopes and different altitudes ranging from 250m to 300m above sea-level to gain maximum complexity. Some of the blocks are grown under dryland conditions and some are given a supplementary irrigation when necessary.
The Shiraz grapes are sourced from a variety of blocks dating back to 1971 and more recently to 1995. The dryland vineyards are all north facing situated at 200m to 300m above sea-level. The vines of both cultivars are grafted on nematode-resistant rootstocks and pruned to optimize yield and quality. The Cabernet Sauvignon yielded 5 tons per hectare and the Shiraz 7 tons per hectare.

about the harvest: The Cabernet Sauvignon grapes were hand harvested at 24Â° Balling and the Shiraz at 25Â° Balling in March.

in the cellar : The two varieties were fermented separately in a combination of rotation tanks and open fermenters at 26Â°-28Â°C until dry. Pure yeast cultures were used and fermentation took approximately 8 days to complete. After pressing, the wine was transferred to stainless steel tanks for malolactic fermentation, whereafter it was racked twice before being transferred to 300 litre barrels for a 16 month maturation period. A combination of French (76%) and American wood (21%) was used in the maturation process as well as a combination of new barrels (39%), second (50%) and third (11%) fill barrels were used. Bottling took place in May 2002.