

Klein Constantia Cabernet Sauvignon 2000

International Wine Challenge 2005 - Bronze

Deep ruby in colour with striking, complex aromas of blackcurrant, mint and cedarwood. Firm tannins are well-balanced by supple, dark berry fruit, leading to a long and savoury finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery :

winemaker :

wine of origin :

analysis : alc : 14.2 % vol rs : 2.3 g/l pH : 3.73 ta : 6.1 g/l

type : Red

pack : Bottle

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ageing : Approachable now, but will soften with another year in bottle. Will keep 8-10 years.

in the vineyard : Grown on the warm, lower, north-facing slopes of the Klein Constantia vineyards at 70-100m above sea level. Vines benefit from prevailing cool southerly sea breezes during the summer. Soils consist of decomposed Table Mountain granite and are not irrigated.

in the cellar : Grapes were harvested by hand in March, after a hot and dry growing season. The must was fermented in rototanks at 26-30°C, with 6 hourly rotation ensuring optimum extraction of colour and tannins. After malolactic fermentation, the wine was matures in new 225ℓ French oak barrels for 20-24 months.