

Klein Constantia Marlbrook 2000

International Wine Challenge 2005 - Silver

Deep ruby in colour at core and rim, with attractive and complex aromas of violets, dark berries and ripe plum. Tannins are firmly structured and integrate well with the rich fruit flavours, providing the wine with excellent balance and texture, and a long savoury finish.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc

winery :

winemaker :

wine of origin :

analysis : alc : 14.3 % vol rs : 1.9 g/l pH : 3.59 ta : 6.2 g/l

type : Red

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ageing : Approachable now, though structure will allow further development in bottle. Cellaring potential: 8-10 years from vintage.

in the vineyard : The Merlot and Cabernet Franc originate from the vineyards surrounding the 18th century Marlbrook title of Klein Constantia Estate; the Cabernet Sauvignon from lower, warmer slopes. Vines benefit from prevailing cool southerly sea breezes during the summer, and soils comprise of decomposed Table Mountain granite and are not irrigated.

about the harvest: Grapes were harvested by hand in March of this hot, dry vintage.

in the cellar : Fermentation took place in rototanks at 26-30°C, with regular rotation ensuring optimum extraction of colour and tannins. These three Bordeaux varieties were vinified and matured separately. After 24 months in 100% new 225l French oak barrels, the wines were combined to create a classic Bordeaux-style blend.