

Uitkyk Cabernet Sauvignon 2000

Colour : Dark Ruby with brick colour rim.

Bouquet : Nuts and fine vanilla oak are the first to hit the nose and then slowly the rest follows: chocolate, spices and dried fruit

Taste : The nose carries through onto the palate with dried fruit and oak contributing to a well-rounded feel with the backbone of ripe tannins. A long spicy aftertaste.

A perfect partner for juicy steaks, rich oxtail casseroles and also venison. Serve at 16°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Uitkyk Estate

winemaker :

wine of origin : Coastal

analysis :

type : Red

pack : Bottle

ageing : The wine is already accessible, but this one is for keeps.

in the vineyard : Once again a 100% Cabernet Sauvignon, the grapes were sourced from the famous Bordeaux block. These vines were planted in 1989 to 1993 on nematode resistant rootstocks and are a combination of 3 clones: CS203, CS46B and 15. The vineyard is planted in deep, red soil originating from decomposed granite and facing north-west at 300 meters above sea level. The vineyard received supplementary overhead irrigation in January 2000.

in the cellar : The grapes were hand picked at 24.5° Balling at the end of February 2000. Fermentation was completed in a combination of rotation tanks and open fermenters at 26-28°C until dry. Pure yeast cultures (WE14, NT50) were used and the fermentation finished in 5-8 days. After pressing the wine was transferred to stainless steel tanks for malolactic fermentation; thereafter it was racked twice before transferred to 300 liter barrels for an 18 month fermentation period. Only French oak was used in a combination of new (53%), second fill (35%) and third fill (12%) barrels. Bottling took place in June 2002.

