



2000 Cabernet Sauvignon / Merlot

Technical details:

Varietal:	50% Cabernet Sauvignon, 50% Merlot
Alcohol:	14.0%
Total acidity:	5.6 g/l
pH:	3.75
Residual sugar:	3.5 g/l

Tasting notes:

A good complex wine with soft, ripe tannins. A whole dimension of secondary fruit will be picked up with chocolate flavours - very prominent. A good, juicy palate makes this wine very drinkable now for its age. With some time in bottle this wine will start to show the terroir of our area with a new dimension of fruit and wood aromas. Drink now or keep for another 5 years. A very warm, dry summer was experienced in 2000. Good ripeness was achieved and soft tannins characterized the wines. The grapes were all hand picked in February and vinified separately to preserve their individual characteristics. Fermentation lasted up to 1 week, followed by a long maceration on the skins before pressing. Natural malolactic fermentation was done in barrels, of which 20 % were new selected French oak. The wine was aged in barrels for 14 months before blending and bottling during December 2001.