

## KEERMONT CABERNET SAUVIGNON 2001

### VINEYARD BLOCKS

1 block 4 year old vines on 5 wire vertical trellis.

Clone 20C on 101-14 rootstock.

Elevated east facing slope. Soil deep red Hutton. Yield 4 tons / hect.

Lightly irrigated after veraison to avoid excessive stress during the critical ripening period.

14% merlot included.

### VINTAGE CONDITIONS

An ideal dry, moderately hot summer with few excessively hot days. The harvest commenced in perfect conditions with ripe, healthy grapes producing big, but balanced wines.

Harvest date: 16 / 2 / 01 @ 26.1° balling.

### PRODUCTION

100% destemming and crushing by hand directly into 2 ton open top fermentation tanks. Spontaneous **natural yeast** fermentation @ 32°C with the cap of skins punched down 2 – 6 times a day for 14 days. Wine drained directly to barrels together with single pressing from traditional basket press. All our red wine undergoes malolactic fermentation in the barrel. **25% new French oak** and **10% new American oak** was used from high quality coopers. Time in barrels **22 months**, which included several rackings to gradually clarify the wine and assist maturation development. This wine was bottled **unfiltered** by hand on the property.

Bottling date : 9 January 2003

Production : 150 cases.

### TASTING NOTES

Deep, dark, brooding red colour.

Smoky, spicy deep red fruits, vanilla and plum chocolate nose.

Big, rich concentrated fruit palate with full tannic mouthfeel and long, dry finish.

Probably best between 2005 – 2010.

Enjoy with rich meat dishes.

### ANALYSIS

Alc. 15.39 SG.1.9 TA 5.1 pH 3.63 VA 0.67 SO2 26 & 58