

Kaapzicht Bin 3 2003

Swiss International Air Lines Wine Awards 2006 – Seal of Approval

Michelangelo Wine Awards - Double Gold

Veritas 2004 - Silver

Tactile velvety red body colour leading to a bright pink meniscus. Elegant spiced red berry fruits, somewhat reminiscent of Christmas fruit cake, are interlaid with nuances of oak aromatics. Softly structured palate where the fabulously full frontal fruit of spiced plums and cherries underpins a richly textured mouthful. The aftertaste lingers as the wine moves effortlessly from front to mid to back palate, resplendent with just enough tannic backbone to enable contemplation of a superbly crafted wine.

variety : Merlot | 50% Merlot, 43% Cabernet Sauvignon, 7% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.43 % vol rs : 1.9 g/l pH : 3.39 ta : 5.5 g/l

type : Red wooded

pack : Bottle

2004 Veritas - Silver

2004 John Platter Wine Guide 2005 - 4 Stars

2005 Michelangelo International Wine Awards - Double Gold

2005 Veritas - Silver

2006 Decanter Magazine - 4 stars & Best Value

2006 Veritas - Bronze

ageing : Drink now to enjoy the fresh fruit or keep for 2 – 3 years for the development of secondary characteristics.

in the vineyard : 12 and 13 year old trellised vines on R 110 rootstock were planted in Clovelly type soil. Yield of 7 - 8 tons per hectare.

in the cellar : Grapes were destalked and fermented with NT 112 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in French oak for 9 months.

