

## Kaapzicht Hanepoot Jerepigo 2001

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Fairbairn Capital Trophy Wine Show 2003 - Bronze

Michelangelo International Wine Awards 2003 - Gold

John Platter Guide 2004 - 4 Stars

A pale yellow colour with honey, raisins and cinnamon spice on the nose. Sweet Hanepoot fruitiness with a hint of crispy acidity to balance the 214g of sugar.

Serve over fresh fruit salad for dessert or serve over crushed ice with a dash of bitter lemon for a cocktail.

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**variety :** Muscat dAlexandrie | 100% Muscat dAlexandrie

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 18.0 % vol   rs : 214.8 g/l   pH : 2.88   ta : 5.1 g/l

**type :** Dessert

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2003 Michelangelo International Wine Awards - Gold

2003 John Platter Wine Guide 2004 Nov.'03 - 4 Stars

2004 John Platter Wine Guide 2005 Nov.'04 - 3½ Stars

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**ageing :** Maturation potential of 30 years.

**in the vineyard :** Vines planted in Estcourt type, weathered granite topsoil on a layer of gravel and a crumbly clay sub soil. Yield of 8 tons per hectare.

**in the cellar :** Cold morning grapes were picked, destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added. 24-hour skin contact was given before being lightly pressed. The juice was settled clean and treated with Bentonite to make protein stable before being fortified to 18% Alc.