

Kaapzicht Steytler Vision 2002 (Cape Blend)

Bronze - International Wine and Spirit Competition (IWSC) 2005

John Platter 2006 - 5 Stars

Veritas - Gold

Michelangelo - Gold

Very dark, brooding, almost black appearance. Richly concentrated layers of fruit, wood and tannins woven tightly together in seamless elegance. Gorgeously sensuous and massively structured with a chewy dark fruit core supported by stately tannins. Focused, almost endless finish. Well worth maturing if you can stand the temptation.

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends.1. Rack of Lamb with rosemary roast potatoes2. Rolled loin of Kudu3. Selection of Cape Cheeses

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Pinotage, 10% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.29 % vol rs : 1.6 g/l pH : 3.63 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : The fresh ripe vibrant fruit can be enjoyed now, but the ultimate expression of the wine will be realised in 3 - 5 years' time.

in the vineyard : Vines planted in Clovelly type, weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil. Yield of 7 - 8 tons per hectare.

in the cellar : The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 17 months in French oak.

