

Kaapzicht Bin 3 2001

Fairbairn Capital Trophy Wine Show 2003 - Gold
Swiss International Airlines Wine Awards - March 2003 - Silver
John Platter 2002 - 4 Stars
Veritas 2002 - Gold

SA Trophy Wine Competition - June 2002 - Silver

Michelangelo International Wine Awards 2002 - Grand Gold Winner, Best Red Blend

A medium to full-bodied, tautly structured Merlot/Cabernet Sauvignon blend. The wine delivers a black current jam fruitiness with dark chocolate, tobacco and cedar oak and a hint of mint on the nose. There is density and weight on the palate where ripe, juicy fruit rules with smooth tannins. A big mouthful of flavour – definitely not a shy wine!

A wine to enjoy with barbequed chicken, pork kebabs, pastas, grilled or roasted vegetables and cheese.

variety : Merlot | 51% Merlot, 40% Cabernet Sauvignon, 9% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.83 % vol rs : 1.7 g/l pH : 3.48 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

2003 Expovina Switzerland October 2003 - Gold Medal

2002 Veritas - Gold

2002 John Platter Guide 2003 - 4Stars

2003 Swiss International Airlines Wine Awards - Silver

2003 Fairbairn Capital SA Trophy Wine Show - Gold

2002 Fairbairn Capital SA Trophy Wine Show - Silver

2002 Michelangelo International Wine Awards - Grand Gold - Best Red Blend

ageing : Although drinking well already, the wine should hold for another 4 to 5 years.

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

in the cellar : Grapes were destalked and fermented with in stainless steel red wine tanks. 4 Pump-overs were done daily. After malolactic fermentation the wine matured in French oak for 6 months.

