

Kaapzicht Hanepoot Jerepigo 2005

2006 Juliet Cullinan Wine Connoisseur's Awards - Gold

Veritas 2006 - Silver

Michelangelo Awards 2006 - Silver Medal

Wine Magazine Best Value Award

Sweet flavours of honey, spice, raisins and candied apricot carries through on a silky smooth palate. Richly textured with balanced sweetness and spicy Muscat fruit seamlessly melded into a delicious mouthful. Serve over ice as the perfect aperitif.

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

variety : Muscat dAlexandrie | 100% Muscat dAlexandrie

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 19.26 % vol rs : 211.7 g/l pH : 3.47 ta : 5.0 g/l

type : Dessert

2005 Veritas Oct.'05 - Bronze

2006 Juliet Cullinan Wine Connoisseur's Award May '06 - 1st place in class - Silver

2006 Michelangelo International Wine Awards Sept'06 - Silver

2006 Wine Magazine Best Value Awards Sept.'06 - Best Value for Money Award

2006 Veritas Oct.'06 - Silver

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.

about the harvest: Cold morning grapes were picked, destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added.

in the cellar : 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 19% Alc.

