

Kaapzicht Cabernet Sauvignon 2000

Veritas 2002 - Silver

SA Trophy Wine Competition, June 2002 - Bronze

John Platter 2002 - 4 Stars

Fairbairn Capital Trophy Wine Show 2003 - Bronze

The wine has an excellent colour concentration of dense ruby red. Perfumed nose of fresh black currant fruit enveloped in spiced new French oak. Voluptuous melange of fruit flavours in a cloak of oak and soft, ripe tannins augers well for ageing.

Partner with venison roast, ostrich fillet, beef stroganoff or mature cheddar cheese.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.54 % vol rs : 1.8 g/l pH : 3.49 ta : 5.8 g/l

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

pack : Bottle

Veritas 2002 - Silver

SA Trophy Wine Competition 2002 - Bronze

2003 Fairbairn Capital SA Trophy Wine Show - Bronze

2002 Veritas - Silver

2002 John Platter Guide 2003 - 4Stars

2002 Wine of the Month Club - Best Cabernet Sauvignon out of 53

ageing : Mature for 5 years from harvest for optimum drinking pleasure.

in the vineyard : Vines planted in Estcourt type soil. Yield of 7 tons per hectare.

about the harvest: Full ripe grapes picked at 25Â° Balling.

in the cellar : Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 x per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak barrels for 14 months. 40% New Oak.