

Kaapzicht Shiraz 2002

Intense ruby colour with rich flavours of smoked beef, leather and spice; expansive sweet ripe plums and black berry fruit on the palate adds another dimension to the savoury vinosity. Seamlessly crafted with excellent tannic backbone and structure.

A definite food wine. Enjoy it with any of the following but do not forget to include your friends.1. Pork fillet in Phyllo pastry with apples2. Lamb Masala3. A variety of Brie, camembert and goats cheese

variety : Shiraz | 100% Shiraz

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.74 % vol rs : 1.7 g/l pH : 3.67 ta : 6.0 g/l

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

pack : Bottle



ageing : Can be enjoyed now for the fresh vibrant fruit. Cellaring for 2 - 4 years will reward you well with secondary flavours and more complexity.

in the vineyard : Estcourt type soil: i.e. Weathered granite topsoil on crumbly clay subsoil. Yield of 8 tons per hectare.

about the harvest: Grapes picked at full ripe - 25° Balling.

in the cellar : Destalked, Fermented in stainless steel tanks with NT 112 yeast. Pumping over done 4 x per day. Lightly pressed. Malolactic fermentation in tank before going to French Oak barrels for 18 months. 30% New Oak. 12% Young Shiraz unwooded was blended back before bottling.