

Kaapzicht Shiraz 2003

Veritas 2006 - Bronze

2006 Juliet Cullinan Wine Connoisseur's Awards - Bronze

Mundus Vini - Gold (Germany)

Wine for Asia Awards - Gold (Singapore)

Intense dark ruby colour with expressive flavours of roasted vegetables, smoked beef, leather and spice; black berry fruit on the palate adds another dimension to the savoury earthiness. Seamlessly crafted with good balance and structure.

Elsie Pels - Cape Wine Master

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 apples. 2. Lamb Masala. 3. 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 : 1.9 g/l pH : 3.47 ta : 6.3 g/l

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

pack : Bottle

2005 Michelangelo International Wine Awards Sept.'05 - Silver

2005 Mundus Vini (Germany) Sept.'05 - Gold

2005 Veritas Oct.'05 - Silver

2005 John Platter Wine Guide 2006 Nov.'05 - 4 stars

2005 Singapore Wine for Asia Awards Nov.'05 - Gold

2006 Juliet Cullinan Wine Connoisseur's Award May '06 - 3rd place in class - Silver

2006 Veritas Oct.'06 - Bronze

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.

