

Kaapzicht Steytler Vision 2000 (Cape Blend)

Veritas 2001- Double Gold

Concours Mondial in Brussels, April 2002 - Gold

Michelangelo International Wine Awards, 2001 - Silver

Juliet Cullinan International Wine Awards, 2002 - Silver

SA Trophy Wine Show, 2002 - Silver

International Wine Challenge, London, May 2002 - Silver

International Wine&Spirits Competition, London June 2002 - Silver

Wine Magazine October 2002 and January 2003 - 4 Stars

John Platter 2001 - 4½ Stars

Young and complex. A dark regal ruby colour. Layers of sweet blackcurrant, mulberry, cherry and chocolate fruit with a lovely spicy oak. The texture is smooth and silky with a long, full finish. Rich in flavour, showing a little gaminess on the finish.

A wine to serve with red meat casseroles, veal, duck, game birds and pasta.

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 37.5% Pinotage, 12.5% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.09 % vol rs : 2.4 g/l pH : 3.51 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

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ageing : Sufficient tannins to age another 3 to 5 years.

in the vineyard : Clovelly type, weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil.

Yield: 7 – 8 ton/ha

in the cellar : The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 12 months in French oak.