

Kaapzicht Steytler Vision 2001 (Cape Blend)

John Platter Guide 2005 - 5 Stars

Swiss International Airline Awards 2004 â€” Bronze

Concours Mondial de Bruxelles Belgium 2004 â€” Gold

London International Wine Challenge 2004 â€” Bronze

Fairbairn Capital Trophy Wine Show 2004 â€” Silver

Juliet Cullinan Wine Connoisseurâ€™s Awards 2004 â€” Gold

International Wine & Spirits Awards 2004 â€” The Pichon Lalonde Trophy

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2003 - Double Gold

Lively deep purple colour. Clear bright and inviting. Clean and reserved nose with good cassis, berries and a hint of chocolate. Ripe fruit and spice and layered oak create wonderful complexity. Full bodied, big bold wine with rich ripe vibrant fruit. The nose follows well to the palate. The balance of the fruit and tannin is excellent. This is a classy, elegant expression of a Cape blend. Long lingering finish.

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends.1. Rack of Lamb with rosemary roast potatoes2. Rolled loin of Kudu3. Selection of Cape Cheeses

variety : Cabernet Sauvignon | 50% Cabernet Sauvignon, 40% Pinotage, 10% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 15.0 % vol rs : 1.8 g/l pH : 3.58 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

John Platter Guide 2005 - 5 Stars

Swiss International Airline Awards 2004 â€” Bronze

Concours Mondial de Bruxelles Belgium 2004 â€” Gold

London International Wine Challenge 2004 â€” Bronze

Fairbairn Capital Trophy Wine Show 2004 â€” Silver

Juliet Cullinan Wine Connoisseurâ€™s Awards 2004 â€” Gold

International Wine & Spirits Awards 2004 â€” The Pichon Lalonde Trophy

Veritas 2004 - Double Gold

Michelangelo International Wine Awards 2003 - Double Gold

ageing : The fresh ripe vibrant fruit can be enjoyed now, but the ultimate expression of the wine will be realised in 3 â€” 5 yearsâ€™ time.

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

Yield: 7 â€” 8 ton/ha

in the cellar : The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 17 months in French oak.