

Cape View Cabernet Sauvignon 1998

A cherry red colour. Typical young Cabernet bouquet dominated by ripe blackcurrant, plum and cheery fruit, topped by spicy oak. Charming palate delights with succulent layers of richness and velvety smoothness. Light oaking adds complexity. Drinking well already but will hold for at least another 4 or more years.

Enjoy with ostrich steak, roast lamb and rosemary, oxtail or steak of your choice.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin :

analysis : alc : 13.24 % vol rs : 1.4 g/l pH : 3.7 ta : 6.1 g/l

type : Red **wooded**

pack : Bottle

2000 Veritas - Silver

ageing : 4 - 8 years

in the vineyard : Soil: Estcourt type, weathered granite topsoil on a gravel layer, above a crumbly clay sub soil.

Yield: 7 ton per HA

Grape Variety: 100% Cabernet Sauvignon (12 year old trellised vines on R 110 rootstock)

about the harvest: Harvested from 26 February 1998 at 24,6° Balling.

in the cellar : The grapes were destalked, crushed and pumped into red wine fermenters where NT 112 yeast was added. The grapes fermented dry in 6 days at 28 - 30°C after which it was lightly pressed. Pumping over was done 3 times per day. After malolactic fermentation the wine was sulphured up and pumped into French oak for 12 months Only 2nd, 3rd and 4th fill barrels used.