

## Kaapzicht Merlot 1998

Young, vibrant and complex with layers of cherry, currant, chocolate, coffee and smoky oak flavours with a little gaminess on the finish. Generous and supple and appealingly soft and fleshy. Beautifully put together.

Serve at room temperature (18 - 20°C) with Lamb, Ham, Duck or Mushrooms.

**variety** : Merlot | 100% Merlot

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.91 % vol **rs** : 1.9 g/l **pH** : 3.7 **ta** : 6.5 g/l

**type** : Red **wooded**

**pack** : Bottle

1999 Veritas - Bronze

2000 Veritas - Silver

2000 International Wine Challenge (London) - Bronze

**ageing** : Tempting now but there's promise there to age for up to five years.

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

Yield: 8 ton/hectare

Grape Varieties: 100% Merlot (12 year old trellised vines on R 110 rootstock)

**about the harvest**: Grapes harvested at 24 - 25° Balling.

**in the cellar** : Fermented dry on the skins with the aid of NT 112 yeast. The wine was matured for 17 months in small French oak barrels.