

Kaapzicht Shiraz 2004

Michelangelo 2006 - Double Gold

Rich and complex with layers of ripe black cherry, smoky spice and vanilla; muscular with well honed tannins lending depth and structure to a satisfying core of ripe fruit; well integrated oak treatment with a lovely dry finish - 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 : 14.92 % vol rs : 2.1 g/l pH : 3.52 ta : 5.7 g/l

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

pack : Bottle

2006 Michelangelo International Wine Awards Sept'06 - Double Gold

2006 Veritas Oct.'06 - Silver

2006 John Platter Wine Guide 2007 Nov.06 - 4½Stars

2007 International Wine & Spirits Competition, London July '07 - Silver

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: 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. Underwent malolactic fermentation in the tank before going into French Oak Barrels for 20 months. Used 30% New Oak.

