

## Kaapzicht Steytler Vision 2004 (Cape Blend)

2008 Concours Mondial de Bruxelles â€” Silver Medal

Veritas 2007 - Gold

2007 Michelangelo International Wine Awards - Silver

2007 Juliet Cullinan Wine Awards - First Place: Cape Blend

2007 Swiss International Air Lines Wine Awards â€” Silver Award

Very intense dark ruby with a brooding, black centre; massively structured with powerful tannins and serious oak treatment harmoniously woven into a tapestry of richly fruited layers. Superbly crafted with plush dark fruit and tightly knit structure boding well for a long life. A long focused finish presently only hinting at the treasures to be revealed over the next 4-6 years and beyond.

*Elsie Pels â€” Cape Wine Master*

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 potatoes.2. Rolled loin of Kudu.3. 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 : 15.01 % vol rs : 1.9 g/l pH : 3.56 ta : 6.3 g/l

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

**pack :** Bottle **closure :** Cork

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**ageing :** Mature for up to 10 years.

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

