

Kaapzicht Cabernet Sauvignon 2004

Velvety dark plum colour with opaque centre and slightly paling rim. Classically styled with intense flavours of cassis, mulberry and blackcurrant overlaid with cedar and spice of judicious oak maturation. Seamlessly crafted tannins gives depth and balance to this splendid wine.

Elsie Pels - Cape Wine Master

A definite food wine excellent with fillet, Venison and cheese platters.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.74 % vol rs : 1.4 g/l pH : 3.54 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle **closure :** Cork

2009 John Platter Wine Guide - 4 stars

2008 John Platter Guide 2009 - 4 Stars

ageing : This wine will reward you well for cellaring for 4 - 5 years.

in the vineyard : Vines planted in Clovelly type soil. Yield of 7 tons per hectare.

about the harvest: Full, ripe grapes picked at 25° Balling. Yield of 7 tons/ha.

in the cellar : Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 times per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak Barrels for 18 months. 50% New Oak.

