

## Kaapzicht Steytler Vision 2006 (Cape Blend)

Very intense ruby deepening to an opaque heart; densely layered fruit enfolded tightly woven tannins and spicy oak with ease, creating a richly textured mouthful; delivers great pleasure already but has the poise and power to richly reward 4 to 6 years of cellaring.

*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. Rack of Lamb with rosemary roast potatoes.2. Rolled loin of Kudu.3. Selection of Cape Cheeses.

**variety** : Cabernet Sauvignon | 50% Cabernet Sauvignon 35% Pinotage 15% Merlot

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : alc : 14.02 % vol rs : 2.4 g/l pH : 3.44 ta : 6.8 g/l

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

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

2009 Tri-Nations Wine Competition (Australia/New Zealand/South Africa) - Gold medal

2009 Decanter World Wine Awards - Gold medal

2009 Michelangelo International Wine Awards - Gold medal

2009 International Wine & Spirits Competition - Gold - Best in Class

2009 John Platter Wine Guide 2010 - 4½ Stars

Veritas 2008 - Silver

2006 Old Mutual Trophy Show - Trophy for Best Pinotage based Blend

Tri Nations Trophy for Best Non-Bordeaux blend for Steytler Vision 2006

Decanter World Wine Awards, UK, 2009 : Gold medal

Old Mutual Trophy Wine Show 2010: Trophy Best Pinotage Based Red Blend

Tri Nations Wine Challenge, Australia 2010: Trophy Best Non-Bordeaux Blend

**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.

**about the harvest**: Yield of 7-8 tons/ha.

**in the cellar** : The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 24 months in French oak.

