

Kaapzicht Shiraz 2006

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 : 14.83 % vol rs : 2.6 g/l pH : 3.20 ta : 7.1 g/l

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

pack : Bottle **closure :** Cork

2009 John Platter Wine Guide - 4 stars

2009 International Wine & Spirits Competition, London - Bronze Medal

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.

about the harvest: Grapes picked at full ripe - 25° Balling. Yield of 8 tons per hectare.

