

## Kaapzicht Bin 3 2006

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**2008 Michelangelo International Wine Awards - Silver medal**

Deep ruby colour with a purple/meniscus. Sweet ripe spiced plum and red berry fruits brushed with oak vanillin; smooth tannins and multi-layered melange of fruit creates a richly textured mouthful; approachable and seductive with a velvety finish. This wine will reward 2-3 years cellaring although it already delivers great pleasure.

*Elsie Pels - Cape Wine Master*

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**variety :** Merlot | 45% Merlot, 44% Cabernet Sauvignon, 11% Pinotage

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 14.2 % vol    rs : 1.9 g/l    pH : 3.49    ta : 6.5 g/l

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

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

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**ageing :** Drink now to enjoy the fresh fruit or keep for 2 - 3 years for the development of secondary characteristics.

**in the vineyard :** 12 and 13 year old trellised vines on R 110 rootstock were planted in weathered granite type soil.

**about the harvest:** Yield of 7 - 8 tons per hectare.

**in the cellar :** Grapes were destalked and fermented with NT 112 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in French oak for 9 months.

