

## Kaapzicht Celebration 2006

Very intense ruby, ripe oaky nose with densely woven melange of black berries and vanilla; rich and opulent but not overly extracted; broad shouldered with fine ripe tannins and savoury, spicy vigour on the finish; fresh lifted sour cherry acidity bodes well for 2-4 years further maturation.

*Elsie Pels - Cape Wine Master*

Perfect on its own or with Mussels steamed in wine.

**variety** : Cabernet Sauvignon | 55% Cabernet Sauvignon, 30% Merlot, 15% Pinotage

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : alc : 14.11 % vol    rs : 2.3 g/l    pH : 3.39    ta : 6.9 g/l

**type** : Red    **style** : Dry

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

2010 John Platter Guide - 4 Stars

2009 Michelangelo International Wine Awards - Gold Medal

2008 Veritas Wine Show - Silver

**ageing** : Drink now to enjoy the fresh fruit or keep for 2 - 4 years for the development of secondary characteristics.

**in the vineyard** : 12 and 13 year old trellised vines on R110 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 50 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in 65 % new French oak for 23 months.

