

## Kaapzicht Cape Vintage 2006

Glowing ruby colour with glints of garnet; complex nose of ripe stone fruit, roasted nuts, leather, spice and black forest cake with some grippy tannins giving definition and structure and the potstill component adding depth; well knit with great length and a clean dry finish.

*Elsie Pels - Cape Wine Master*

**variety** : Touriga Nacional | 100% Touriga Nacional

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** :

**type** : Fortified      **wooded**

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

**ageing** : Unlimited, or as long as your patience lasts.

**in the vineyard** : Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil.

**about the harvest**: Grapes were picked at full ripeness with an average yield of 8 tons/ha.

**in the cellar** : After harvesting grapes were vinified in red wine tanks. It was fermented down to 12° B and then fortified up to 19% by Vol alcohol with 6 year old Kaapzicht Pot Still Brandy. It was then matured for 36 months in small French oak barrels.

