

## Kaapzicht Cabernet Sauvignon 2007

Deep ruby with saturated opaque centre; abundance of blackcurrant, fynbos and fennel with inky succulence and firm well-managed tannins; rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity. Still somewhat unyielding of delights to come, but lovely structure and fruit will reward a few years cellaring with a luscious mouthful.

Elsie Pels – Cape Wine Master

Delicious served with deboned lamb shoulder with black olive and herb stuffing.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Kaapzicht Wine Estate

**winemaker :** Elsie Pels

**wine of origin :** Stellenbosch

**analysis :** alc : 14.92 % vol rs : 3.8 g/l pH : 3.38 ta : 6.6 g/l

**type :** Red **style :** Dry **body :** Medium **wooded**

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

Michelangelo CCL International Wine Awards 2010 - Gold Medal  
Terroir Awards 2010 - Top Cabernet Sauvignon in the Stellenbosch District  
Veritas Wine Show 2010 - Silver Medal  
Concours Mondial (Brussels) 2010 - Silver

**ageing :** This wine will reward you well for cellaring for 6 - 8 years.

**in the vineyard :** Vines planted in Clovelly type soil.

**about the harvest :** Full ripe grapes picked at 25° Balling. Yield of 7 tons per hectare.

**in the cellar :** Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 times per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak Barrels for 18 months. 100% New Oak.



### Kaapzicht Wine Estate

Stellenbosch

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www.kaapzicht.co.za