

## 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.

