

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.

