

Kaapzicht Merlot 2008

Deep ruby with an opaque centre; layers of black fruit with intense plum, raspberry and spiced beetroot; succulent texture with dried herb and olive flavours adding complexity. Excellent structure with supple tannins giving support and definition; lingering finish with a savoury lift; great matched with beef carpaccio, duck with cherries or ham.

Elsie Pels - Cape Wine Master

Will complement a beef fillet served with red wine and bone-marrow reduction.

variety : Merlot | 100% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.73 % vol rs : 1.6 g/l pH : 3.61 ta : 6.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Veritas Wine Awards 2012 - Silver Medal

Michelangelo CCL Label International Wine Awards 2012 - Silver

ageing : Will mature well for 3 - 5 years.

in the vineyard : Vines planted in weathered granite type soil. Yield of 6 ton per hectare.

about the harvest: The Merlot was harvested at 25.5° Balling.

in the cellar : Fermented with NT 50 yeast in red wine tanks and pumped over three times a day, until dry. Pressed lightly at 1 Bar. Underwent malolactic fermentation in the tank before going into French Oak barrels for 24 months. 50 % new oak was used.

