

Kaapzicht Shiraz 2007

Deep ruby with a dense, opaque centre; voluptuous and richly fruited nose which follows to a beautifully structured and seductive mouthful; spicy red and black fruit with some prosciutto and roasted spice in the background are all deftly contained to create a stylish Shiraz with enough lift in the finish to avoid being too heavy.

Elsie Pels - Cape Wine Master

A definite food wine. Enjoy it with any of the following but do not forget to include your friends. 1. Pork fillet in Phyllo pastry with apples. 2. Lamb Marsala. 3. A variety of Brie, Camembert and goats cheese.

variety : Shiraz | 100% Shiraz

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.8 % vol rs : 2.3 g/l pH : 3.55 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

ageing : Can be enjoyed now for the fresh vibrant fruit. Cellaring for 2 - 4 years will reward you well with secondary flavours and more complexity.

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

about the harvest: Grapes picked at full ripe - 25° Balling. Yield of 8 tons per hectare.

in the cellar : Destalked, Fermented in stainless steel tanks with NT 50 yeast. Pumping over done 4 x per day. Lightly pressed. Underwent malolactic fermentation in the tank before going into French Oak Barrels for 24 months. Used 50% New Oak.

