

Kaapzicht Bin 3 2008

Deep ruby heart paling to purple/pink rim; juicy and approachable Merlot based blend with sweet ripe core of berry fruit, brushed with generous spicy oak flavours; smooth tannins provide some grip and texture to the plump layers of fruit; lingering finish with a twist of savoury spice. 3 - 5 years maturation will further enhance an already delicious mouthful.

Elsie Pels - Cape Wine Master

variety : Merlot | 58% Merlot, 30% Cabernet Sauvignon, 12% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 1.5 g/l pH : 3.62 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink now to enjoy the fresh fruit or keep for 2 - 3 years for the development of secondary characteristics.

in the vineyard : 12 and 13 year old trellised vines on R 110 rootstock were planted in weathered granite type soil. Yield of 7-8 tons per hectare.

about the harvest: Yield of 7 - 8 tons per hectare.

in the cellar : Grapes were destalked and fermented with NT 50 yeast in stainless steel red wine tanks. Four pump overs were done each day. After malolactic fermentation the wine was matured in French oak for 23 months.

