

Cape View Rouge De Kaap 2000

A dark cherry red introduces the wine in the glass. The fresh aromas which greet the nose are reminiscent of crushed red and black berries oozing fragrant juice. The wine is unwooded yet the grape tannins are plucky and fill the mouth as do the berry flavours. A wine designed for early enjoyment and not for long-term cellaring. Good with informal foods such as pizza, pasta, grilled sausages, traditional braai or beef casserole.

variety : Cabernet Sauvignon | 57.64% Cabernet Sauvignon, 34.55% Shiraz, 6.11% Cinsaut, 1.7% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin :

analysis : alc : 14.07 % vol rs : 2.0 g/l pH : 3.75 ta : 5.5 g/l

type : Red

2000 Veritas - Silver



ageing : Drink now or mature for up to 6 years.

in the cellar : A blend of 57.64% Cabernet Sauvignon, 34.55% Shiraz, 6.11% Cinsaut and 1.7% Pinotage. The four cultivars were made separately and blended together after malolactic fermentation. NT 12 yeast was inoculated on each cultivar and the wine fermented dry in 5 to 6 days at 28Â° to 30Â°C. Pumping over was done 3 times per day.