

## Kaapzicht Bin 3 2010

Saturated ruby with slightly paling rim, layered savoury-sweet flavours of spiced dark cherries, toasted oak, mocha, dark chocolate and leather; good depth yet not too extracted with earthy berry fruit and finely honed tannins giving balance and structure; a well-defined, expressive finish.

*Elsie Pels - Cape Wine Master*

Perfect partner with ostrich steak served with a red wine reduction.

**variety** : Merlot | 52% Merlot, 34% Cabernet Sauvignon, 14% Pinotage

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : alc : 14.58 % vol   rs : 1.5 g/l   pH : 3.59   ta : 6.8 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.

**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.

