

## Kaapzicht Cabernet Sauvignon 2010

Deep ruby with saturated opaque centre; abundance of blackcurrant, *fybos* and fennel with inky succulence and firm well-managed tannins; rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity. Still somewhat unyielding of delights to come, but lovely structure and fruit will reward a few years cellaring with a luscious mouthful.

Delicious served with deboned lamb shoulder with black olive and herb stuffing.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.44 % vol **rs** : 3.4 g/l **pH** : 3.46 **ta** : 6.8 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

**pack** : Bottle **size** : 750ml **closure** : Cork

**ageing** : This wine will reward you well for cellaring for 6 - 8 years.

**in the vineyard** : Vines planted in Clovelly type soil. Yield of 7 tons per hectare.

**about the harvest** : Full ripe grapes picked at 25° Balling.

**in the cellar** : Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 x per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French oak barrels for 24 months. 50% New French oak.

