

Kaapzicht Steytler Pentagon 2012

A muscular Bordeaux style blend that exudes power and concentration, tied up in a structure of fine grained tannin and bright acidity that not only promise extensive evolution, but also entices with every visit to the glass. Brooding dark fruit tightly packed in an intricate frame are delivered with great purity and finesse.

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends: Rack of lamb with rosemary roast potatoes or rolled loin of Kudu.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 15% Merlot, 15% Cabernet Franc, 5% Petit Verdot, 5% Malbec

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.32 % vol rs : 3.2 g/l pH : 3.56 ta : 5.8 g/l

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

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

ageing : Mature for up to 15 years.

Handcrafted by a family whose lifeblood is wine, the Steytler Range is the culmination of our estate's best wines in only exceptional vintages. Tradition and 4 generations of Steytler passion forge these wines.

Style: A classic blend of five noble varieties: Cabernet Sauvignon Cabernet Franc, Merlot, Malbec and Petit Verdot. A fine process of crafting is undertaken to ensure the optimum balance where all the cultivars meet each other in perfect harmony . A wine made to compete with the best in the world and to be enjoyed for years to come.

in the vineyard : Vines planted in weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil. Yield of 4.8 tons per hectare.

in the cellar : The 5 cultivars were vinified and separately matured in small, 100% new French oak barrels for 24 months before being blended together.

