

## Kaapzicht Shiraz 2012

Deep purple core, with a ruby rim. The wine opens with sweet floral perfumes, developing further to reveal wild bramble, mulberry, spicy rhubarb and liquorice. The palate is generous and juicy, but also quite focussed and elegant, with harmonious, well integrated oak, and a clean, appetising and long finish.

Enjoy with aromatic duck, sweet and spicy venison, or with soft cheeses.

**variety** : Shiraz | 100% Shiraz

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.87 % vol **rs** : 3.1 g/l **pH** : 3.55 **ta** : 600 g/l

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

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

**ageing** : Can be enjoyed now for the fresh vibrant fruit. Cellaring for 2 – 4 years will reward you well with secondary flavours and more complexity.

Style: Full bodied dry red wine.

**in the vineyard** : Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil. Yield of 8 tons per hectare.

**about the harvest**: Grapes picked at full ripe - 25° Balling.

**in the cellar** : Destalked and fermented in stainless steel tanks with NT 50 yeast. Pumping over done 4 x per day. Lightly pressed. Underwent malolactic fermentation in the tank before going into French oak barrels for 24 months. Used 50% new oak.

