

Kaapzicht Cabernet Sauvignon 2015

Deep ruby with saturated opaque center; abundance of blackcurrant, fynbos and fennel with inky succulence and firm well-managed tannins; rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity.

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 : 14.47 % vol rs : 3.0 g/l pH : 3.57 ta : 5.8 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 6-10 years.

Style: A full-bodied dry red wine.

in the vineyard :

Vines planted in Clovelly type soil, all dry land, unirrigated vineyard giving a very low yield of 7 tons per hectare.

about the harvest:

Grapes were picked at full ripeness (25°B).

in the cellar :

Destalked and fermented in stainless steel red wine tanks with NT12 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 Oak.



Kaapzicht Wine Estate

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