

## Kaapzicht Cabernet Sauvignon 2016

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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.

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**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

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### 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.

