

Kaapzicht Cape Vintage 2016

Glowing ruby colour with glints of garnet; complex nose of ripe stone fruit, roasted nuts, leather, spice and black forest cake with some grippy tannins giving definition and structure and the potstill component adding depth; well knit with great length and a clean dry finish.

Elsie Pels - Cape Wine Master

Ideal matched with cheese platter.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Paarl

analysis : alc : 18.88 % vol rs : 99.0 g/l pH : 3.63 ta : 6.1 g/l

type : Fortified **style** : Sweet **wooded**

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

ageing : Unlimited, or as long as your patience lasts.

in the vineyard : Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil.

about the harvest: Grapes were picked at full ripeness with an average yield of 8 tons/ha.

in the cellar : After harvesting grapes were vinified in red wine tanks. It was fermented down to 12° B and then fortified up to 19% by Vol alcohol with 6 year old Kaapzicht Pot Still Brandy. It was then matured for 36 months in small French oak barrels.

