

Kaapzicht Cabernet Sauvignon 2017

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 : 14.37 % vol rs : 2.9 g/l pH : 3.57 ta : 6.3 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 : Grapes were picked at full ripeness (25°B), 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.

