

Kaapzicht Merlot 2000

Juliet Cullinan Show, Sept 2001- First Place
SA Trophy Wine Competition, June 2002 - Bronze
Veritas, October 2002 - Silver
Mundus Vini, Germany 2002 - Silver
The Wine Society Selection January 2003

A fruit-driven, soft, smooth, full-bodied, well oaked, dry red wine. Dark magenta red. Nose of ripe plumbs, wild cherry fruit, savoury strong oak spice. Solid core of slow-ripened fruit braced by serious oak and rich ripe tannins. Allow for bottle maturation for the edges to round out.

Serve with duck, or braaied butterflied leg of lamb.



variety : Merlot | 100% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.21 % vol rs : 1.7 g/l pH : 3.27 ta : 6.0 g/l

type : Red

pack : Bottle

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ageing : 4 - 6 years

in the vineyard : Vines are grown in Estcourt type soil, weathered topsoil on a layer of granite, above a crumbly clay sub-soil.

about the harvest: Yield: 7 - 8 tons per Ha

in the cellar : The wine was fermented with NT112 yeast in red wine tanks and pumped over three times a day, until dry. Pressed lightly at 1.4 Bar. Underwent malolactic fermentation in the tank before going into French Oak barrels for 17 months. 40% new oak was used.