

Kaapzicht Bin 3 2002

Fairbairn Capital Trophy Wine Show 2004 - Bronze
Swiss International Airline Awards 2004 "Seal of Approval"
Veritas 2003 "Bronze"
John Platter 2004 "4 Stars"

Medium deep purple colour, that is clear and sparkling. Clean nose with fresh berries and spice. Ripe fruits with cassia and cherries. Medium bodied with good juicy character. The nose follows well to the palate showing the blend of Merlot and Cabernet Sauvignon. Good lively finish.

A definite food wine. Enjoy it with any of the following but do not forget to include your friends. 1. Oxtail potjie 2. Thai chicken 3. Turkey and Mushroom pie

variety : Merlot | 53% Merlot, 42% Cabernet Sauvignon, 5% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.23 % vol rs : 2.1 g/l pH : 3.52 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

2003 Veritas - Bronze

2003 John Platter Wine Guide 2004 - 4 star

2004 Swiss International Airlines Wine Awards April 2004 - Seal of Approval

2004 Fairbairn Capital SA Trophy Wine Show Jun 2004 - Bronze

ageing : Drink now to enjoy the fresh fruit or keep for 2 "3 years for the development of secondary characteristics.

in the vineyard : 12 and 13 year old trellised vines on R 110 rootstock were planted in Clovelly type soil. Yield of 7 - 8 tons per hectare.

in the cellar : Grapes were destalked and fermented with NT 112 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in French oak for 6 months.

