

## Kaapzicht Shiraz 2001

John Platter Guide 2004 - 4 Stars

London International Wine Challenge 2004 - Bronze

Deep young purple hue, that is clear and bright. Clean ripe nose with rich fruit, layered with pepper and hints of leather. Fine oak in the background. Ripe berries and spices. Full bodied wine where the nose follows very well to the palate. Good ripe rich fruit and pepper together with excellent balance of fruit and tannin, long lingering aftertaste.

A definite food wine. Enjoy it with any of the following but do not forget to include your friends. 1. Pork fillet in Phyllo pastry with apples 2. Lamb Masala 3. A variety of Brie, camembert and goats cheese



variety : Shiraz | 100% Shiraz

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.21 % vol rs : 1.6 g/l pH : 3.5 ta : 6.2 g/l

type : Red style : Dry wooded

pack : Bottle

2003 Veritas Oct.'03 - Silver

2003 John Platter Wine Guide 2004 Nov.'03 - 4Stars

2004 London International Wine Challenge May 2004 - Bronze

2004 Veritas Oct.'04 - Silver

2004 John Platter Wine Guide 2005 Nov.'04 - 4Stars

ageing : Can be enjoyed now for the fresh vibrant fruit. Cellaring for 2 - 4 years will reward you well with secondary flavours and more complexity.

in the vineyard : Estcourt type soil: i.e. Weathered granite topsoil on crumbly clay subsoil. Yield of 8 tons per hectare.

about the harvest: Grapes picked at full ripe - 25° Balling.

in the cellar : Destalked, Fermented in stainless steel tanks with NT 112 yeast. Pumping over done 4 x per day. Lightly pressed. Malolactic fermentation in tank before going to French Oak barrels for 17 months. 30% New Oak. 12% Young Shiraz unwooded was blended back before bottling.