

Kaapzicht Merlot 2001

Veritas 2004 - Silver

Juliet Cullinan Wine Connoisseur's Awards 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Swiss International Airline Awards 2004 - Silver

Veritas 2003 - Silver

John Platter Guide 2004 - 3 ½ Star

Medium deep purple colour, clear, bright and inviting. Clean nose with rich ripe fruit cake and cherries.

Slightly perfumed which together with the oak creates good complexity. Full bodied yet elegant palate.

The rich ripe fruit is well balanced with soft tannins to create an elegant mouth feel. Long satisfying aftertaste.

variety : Merlot | 100% Merlot

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.9 % vol rs : 1.7 g/l pH : 3.52 ta : 5.4 g/l

type : Red style : Dry wooded

pack : Bottle

2003 Veritas Oct.'03 - Silver

2003 John Platter Wine Guide 2004 Nov.'03 - 3 ½ Stars

2004 Swiss International Airlines Wine Awards April 2004 - Silver

2004 Fairbairn Capital SA Trophy Wine Show Jun-04 - Bronze

2004 Juliet Cullinan Wine Connoisseur's Award Jul-04 - 1st place - Bronze

2004 Veritas Oct.'04 - Silver

2005 Juliet Cullinan Wine Connoisseur's Award Jun-05 - 2nd place in class - Bronze

ageing : Enjoy the rich ripe fruits immediately or cellar for 2 - 4 years to allow more development and integration.

in the vineyard : Vines planted in Estcourt type, weathered topsoil on a layer of granite, above a crumbly clay sub-soil. Yield of 7 - 8 ton/ha.

about the harvest: The Merlot was harvested at 24,5° Balling.

in the cellar : Fermented with NT 112 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.

