

Kaapzicht Cabernet Sauvignon 2001

Veritas 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2004 â€” Bronze

London International Wine Challenge 2004 â€” Bronze

Swiss International Airline Awards 2004 â€” Bronze

John Platter Guide 2004 - 4 ½ Star

Veritas 2003 â€” Gold

Clear bright, deep opaque purple wine. Clean nose with intense immediate blackcurrant fruit. The vanilla integrates with the spice and berries to create good complexity. Full bodied palate with ripe tannins. The ripe cassis fruit is well integrated with the oak. Good balance between fruit and tannin with long full aftertaste.

A definite food wine. Enjoy it with any of the following but do not forget to include your friends.1. Fillet of Beef with Wild Mushroom Sauce2. Roast Springbok with caramelised oranges and prunes3. Assorted cheese platter

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 15.09 % vol rs : 1.8 g/l pH : 3.63 ta : 5.9 g/l

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

pack : Bottle

Veritas 2003 - Gold

John Platter Guide 2004 - 4½ Star

Swiss International Airline Awards 2004 - Bronze

London International Wine Challenge 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Veritas 2004 - Bronze

Mundus Vini 2005 (Germany) - "Sehr Gut" - Very Good

International Wine & Spirits Competition, London 2005 - Best in Class - Silver

2005 Juliet Cullinan Wine Connoisseur's Awards - 3rd place in class - Silver

2003 Veritas Wine Awards - Gold

2003 John Platter Wine Guide 2004 4½Stars

2004 Swiss International Airlines Wine Awards 2004 - Bronze

2004 London International Wine Challenge 2004 - Bronze

2004 Decanter World Wine Awards 2004 - Silver

2004 Fairbairn Capital SA Trophy Wine Show 2004 - Bronze

ageing : This wine will reward you well for cellaring. The tannins which are now bold will soften and the wine will be drinking at its best in 4 â€” 5 years.

in the vineyard : Vines planted in Estcourt type soil. Yield of 7 tons per hectare.

about the harvest: Full ripe grapes picked at 25Â° Balling.

in the cellar : Destalked and fermented in stainless steel red wine tanks with NT 112 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 14 months. 40% New Oak.

