

Kaapzicht Bin 3 2003

main variety Merlot

vintage 2003

analysis alc: 14.43 | ph: 3.39 | rs: 1.9 | ta: 5.5

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch



tasting notes

Swiss International Air Lines Wine Awards 2006 "Seal of Approval" Michelangelo Wine Awards - Double Gold Veritas 2004 - Silver Tactile velvety red body colour leading to a bright pink meniscus. Elegant spiced red berry fruits, somewhat reminiscent of Christmas fruit cake, are interlaid with nuances of oak aromatics. Softly structured palate where the fabulously full frontal fruit of spiced plums and cherries underpins a richly textured mouthful. The aftertaste lingers as the wine moves effortlessly from front to mid to back palate, resplendent with just enough tannic backbone to enable contemplation of a superbly crafted wine.

ageing potential

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

blend information

50% Merlot, 43% Cabernet Sauvignon, 7% Pinotage

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 9 months.