

Kaapzicht Merlot 2002

main variety Merlot

vintage 2002

analysis alc: 14.02 | ph: 3.5 | rs: 1.7 | ta: 5.7

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch



tasting notes

2006 Juliet Cullinan Wine Connoisseur's Awards - Silver Full-blooded and richly hued with plump, black fruit and mint chocolate flavours. Softly structured tannins underpin luscious fruit and oak vanillin™s. Well-rounded mouth feel with a lingering aftertaste.

ageing potential

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

blend information

100% Merlot

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 18 months. 30% new oak was used.