

Kaapzicht Steytler Vision 2000 (Cape Blend)

main variety Cabernet Sauvignon

vintage 2000

analysis alc: 14.09 | ph: 3.51 | rs: 2.4 | ta: 5.5

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Veritas 2001 - Double Gold
Concours Mondial in Brussels, April 2002 - Gold
Michelangelo International Wine Awards, 2001 - Silver
Juliet Cullinan International Wine Awards, 2002 - Silver
SA Trophy Wine Show, 2002 - Silver
International Wine Challenge, London, May 2002 - Silver
International Wine & Spirits Competition, London June 2002 - Silver
Wine Magazine October 2002 and January 2003 - 4 Stars
John Platter 2001 - 4½ Stars
Young and complex. A dark regal ruby colour. Layers of sweet blackcurrant, mulberry, cherry and chocolate fruit with a lovely spicy oak. The texture is smooth and silky with a long, full finish. Rich in flavour, showing a little gaminess on the finish.

ageing potential

Sufficient tannins to age another 3 to 5 years.

blend information

50% Cabernet Sauvignon, 37.5% Pinotage, 12.5% Merlot

food suggestions

A wine to serve with red meat casseroles, veal, duck, game birds and pasta.

in the vineyard

Clovelly type, weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil. Yield: 7 - 8 ton/ha

in the cellar

The three cultivars were vinified and aged in small French oak barrels separately. They were blended together after 12 months in French oak.