

Cape View Merlot 1998

main variety Merlot

vintage 1998

analysis alc: 13.5 | ph: 3.8 | rs: 2.7 | ta: 5.1

type Red

producer Kaapzicht Wine Estate
winemaker Danie Steytler

tasting notes

Medium ruby red. Smoky, red berry nose and hints of chocolate. Medium weight with minerally, wild berry fruit supported by gentle wood on the palate. Sweetish finish.

ageing potential

Best enjoyed within three years from vintage.

blend information

100% Merlot

food suggestions

A good match with Italian dishes such as Lasagna and Canneloni or Cottage Pie Moussaka, Roast Chicken, Lamb casserole and goat's cheese.

about the harvest

Grapes harvested at 24 - 25°C.

in the cellar

Fermented dry on the skins with the aid of NT 112 yeast. The wine was oak matured for 6 weeks.