

Kaapzicht Cabernet Sauvignon 1998

main variety Cabernet Sauvignon

vintage 1998

analysis alc: 13.45 | ph: 3.71 | rs: 1.5 | ta: 6.3

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

A modern-styled Cabernet with ripe blackcurrant and mulberry aromas blending harmoniously with the sweet vanillins and warm spice of French oak. Layers of ripe juicy fruit flavours and lashings of new oak. A lovely chocolate like aftertaste. Youthful but already accessible – the tannins being ripe and supple. Should benefit from further ageing!

ageing potential

4 – 8 years

blend information

100% Cabernet Sauvignon

food suggestions

Red meat is the obvious choice here but game birds would be an interesting alternative, as would milder flavoured cheeses.

in the vineyard

Soil: Estcourt type, weathered granite topsoil on a gravel layer, above a crumbly clay sub soil. Yield: 7 ton per HA Grape Variety: 100% Cabernet Sauvignon (12 year old trellised vines on R 110 rootstock)

about the harvest

Full ripe grapes picked on 26 February 1998 at 24.6° Balling.

in the cellar

The grapes were destalked, crushed and pumped into red wine fermenters where NT 112 yeast was added. The grapes fermented dry in 6 days at 28 - 30°C after which it was lightly pressed. Pumping over was done 3 times per day. After malolactic fermentation the wine was sulphured up and pumped into French oak for 12 months. 40% new oak was used.