

## Kaapzicht Merlot 1999

main variety Merlot

vintage 1999

analysis alc: 13.56 | ph: 3.54 | rs: 1.8 | ta: 6.5

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

A ruby-plum colour. Loads of sweet fruit cake and plum aromas. Shows warm stewed plum and currant jamminess. A spicy, plum nicely wooded wine with hints of Bordeaux character. Quite supple though a touch tense on the finish.

### ageing potential

Approachable now but should open up further through to 2004.

### blend information

100% Merlot

### food suggestions

Good with oxtail, steak and kidney pie or homely cottage pie.

### in the vineyard

Soil: Estcourt type, weathered granite topsoil on a layer of granite, above a crumbly clay sub soil. Yield: 7 - 8 ton/hectare Grape Varieties: 100% Merlot (13 year old trellised vines on R 110 rootstock)

### about the harvest

Grapes 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 17 months. 40% new oak was used.