

Kaapzicht Shiraz 2004

main variety Shiraz

vintage 2004

analysis alc: 14.92 | ph: 3.52 | rs: 2.1 | ta: 5.7

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch



tasting notes

Michelangelo 2006 - Double Gold Rich and complex with layers of ripe black cherry, smoky spice and vanilla; muscular with well honed tannins lending depth and structure to a satisfying core of ripe fruit; well integrated oak treatment with a lovely dry finish - Elsie Pels-Cape Wine Master.

ageing potential

Can be enjoyed now for the fresh vibrant fruit. Cellaring for 2 - 4 years will reward you well with secondary flavours and more complexity.

blend information

100% Shiraz

food suggestions

A definite food wine. Enjoy it with any of the following but do not forget to include your friends. 1. Pork fillet in Phyllo pastry with apples. 2. Lamb Masala. 3. A variety of Brie, camembert and goats cheese.

in the vineyard

Estcourt Type: i.e. weathered granite topsoil on crumbly clay subsoil. Yield of 8 tons per hectare.

about the harvest

Grapes picked at full ripe - 25° Balling.

in the cellar

Destalked, Fermented in stainless steel tanks with NT 112 yeast. Pumping over done 4 x per day. Lightly pressed. Underwent malolactic fermentation in the tank before going into French Oak Barrels for 20 months. Used 30% New Oak.