

Kaapzicht Cabernet Sauvignon 2004

main variety Cabernet Sauvignon

vintage 2004

analysis alc: 14.74 | ph: 3.54 | rs: 1.4 | ta: 6.1

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Medium

tasting notes

Velvety dark plum colour with opaque centre and slightly paling rim. Classically styled with intense flavours of cassis, mulberry and blackcurrant overlaid with cedar and spice of judicious oak maturation. Seamlessly crafted tannins gives depth and balance to this splendid wine.

Elsie Pels - Cape Wine Master

ageing potential

This wine will reward you well for cellaring for 4 - 5 years.

blend information

100% Cabernet Sauvignon

food suggestions

A definite food wine excellent with fillet, Venison and cheese platters.

in the vineyard

Vines planted in Clovelly type soil. Yield of 7 tons per hectare.

about the harvest

Full, ripe grapes picked at 25° Balling. Yield of 7 tons/ha.

in the cellar

Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 times per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak Barrels for 18 months. 50% New Oak.

