



Kaapzicht Bin 3 2007

main variety Merlot

vintage 2007

analysis alc: 14.2 | ph: 3.31 | rs: 1.7 | ta: 6.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Deep ruby colour with a purple/meniscus. Sweet ripe spiced plum and red berry fruits brushed with oak vanillin; smooth tannins and multi-layered melange of fruit creates a richly textured mouthful; approachable and seductive with a velvety finish. This wine will reward 2-3 years cellaring although it already delivers great pleasure.

Elsie Pels - Cape Wine Master

ageing potential

Drink now to enjoy the fresh fruit or keep for 2 - 3 years for the development of secondary characteristics.

blend information

54% Merlot, 37% Cabernet Sauvignon, 9% Pinotage

in the vineyard

12 and 13 year old trellised vines on R 110 rootstock were planted in weathered granite type soil.

about the harvest

Yield of 7 - 8 tons per hectare.

in the cellar

Grapes were destalked and fermented with NT 112 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in French oak for 9 months.