

Kaapzicht Shiraz Cuvée Anna 2006

main variety Shiraz

vintage 2006

analysis alc: 14.83 | ph: 3.20 | rs: 2.6 | ta: 7.1

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

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.

about the harvest

Grapes picked at full ripe - 25° Balling. Yield of 8 tons per hectare.