



Kaapzicht Classic Red 2007 - Discontinued

main variety Cinsaut

vintage 2007

analysis alc: 13.96 | ph: 3.42 | rs: 2.7 | ta: 5.9

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Lively ruby with forthcoming black cherry and plum flavours gently brushed with spice, nicely rounded with well-integrated smooth tannins and a juicy texture. Berry-toned complexity lingers pleasantly and invites relaxed dishes such as Cassoulet or Mushroom Risotto; Merlot/Shiraz dominated blend with a touch of Cabernet, Cinsaut and Pinotage.

Elsie Pels - Cape Wine Master

ageing potential

3 - 6 years

blend information

51.44% Merlot, 22.75% Shiraz, 19.21% Cabernet Sauvignon, 3.36% Cinsaut, 3.24% Pinotage

in the vineyard

Vines planted in Clovelly type soil.

about the harvest

Yield of 8 tons/ha.

in the cellar

The cultivars were vinified separately and then blended together. NT112 yeast was used. Pumping over was done 3 times per day in red wine tanks. Some French oak staves were used in the tanks to give the wine some complexity.