



Kaapzicht Cape Vintage 2006

main variety Touriga Nacional

vintage 2006

analysis

type Fortified

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Glowing ruby colour with glints of garnet; complex nose of ripe stone fruit, roasted nuts, leather, spice and black forest cake with some grippy tannins giving definition and structure and the potstill component adding depth; well knit with great length and a clean dry finish.

Elsie Pels - Cape Wine Master

ageing potential

Unlimited, or as long as your patience lasts.

blend information

100% Touriga Nacional

in the vineyard

Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil.

about the harvest

Grapes were picked at full ripeness with an average yield of 8 tons/ha.

in the cellar

After harvesting grapes were vinified in red wine tanks. It was fermented down to 12° B and then fortified up to 19% by Vol alcohol with 6 year old Kaapzicht Pot Still Brandy. It was then matured for 36 months in small French oak barrels.