



Kaapzicht Steytler Pentagon 2006 (Bordeaux Blend)

main variety Cabernet Sauvignon

vintage 2006

analysis alc: 13.94 | ph: 3.35 | rs: 2.2 | ta: 7.5

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Very deep, saturated ruby colour with opaque depth in the centre; beautifully crafted with subtle berry tones and spiced dark fruit flavours firmly held by supple tannin structure; seamless integration between plum/cassis fruit and cedary oak tones; poised and elegant with enough power to richly reward cellaring for 5-8 years.

Elsie Pels - Cape Wine Master

ageing potential

Mature for up to 8 years.

blend information

70% Cabernet Sauvignon

30% Merlot

food suggestions

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends! 1. Rack of Lamb with rosemary roast potatoes. 2. Rolled loin of Kudu. 3. Selection of Cape Cheeses.

in the vineyard

Vines planted in weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil.

about the harvest

Yield of 6-7 tons/ha.

in the cellar

The two cultivars were vinified and separately matured in small, 100% new French oak barrels for 24 months before being blended together.