



Kaapzicht Cabernet Sauvignon 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 14.92 | ph: 3.38 | rs: 3.8 | ta: 6.6

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Elsie Pels

wine of Stellenbosch

body Medium

tasting notes

Deep ruby with saturated opaque centre; abundance of blackcurrant, fynbos and fennel with inky succulence and firm well-managed tannins; rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity. Still somewhat unyielding of delights to come, but lovely structure and fruit will reward a few years cellaring with a luscious mouthful. Elsie Pels – Cape Wine Master

ageing potential

This wine will reward you well for cellaring for 6 - 8 years.

blend information

100% Cabernet Sauvignon

food suggestions

Delicious served with deboned lamb shoulder with black olive and herb stuffing.

in the vineyard

Vines planted in Clovelly type soil.

about the harvest

Full ripe grapes picked at 25° Balling. Yield of 7 tons per hectare.

in the cellar

Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 times per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak Barrels for 18 months. 100% New Oak.