



## Kaapzicht Shiraz 2007

main variety Shiraz

vintage 2007

analysis alc: 14.8 | ph: 3.55 | rs: 2.3 | ta: 6.6

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

Deep ruby with a dense, opaque centre; voluptuous and richly fruited nose which follows to a beautifully structured and seductive mouthful; spicy red and black fruit with some prosciutto and roasted spice in the background are all deftly contained to create a stylish Shiraz with enough lift in the finish to avoid being too heavy.

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 Marsala. 3. A variety of Brie, Camembert and goats cheese.

### in the vineyard

Clovelly 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.

### in the cellar

Destalked, Fermented in stainless steel tanks with NT 50 yeast. Pumping over done 4 x per day. Lightly pressed. Underwent malolactic fermentation in the tank before going into French Oak Barrels for 24 months. Used 50% New Oak.