



## Kaapzicht Shiraz 2008

main variety Shiraz

vintage 2008

analysis alc: 14.75 | ph: 3.59 | rs: 2.0 | ta: 6.3

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

Intense ruby with a deep opaque centre and slightly paling rim; inviting nose of wild brambles and black cherries with a mineral edge; savoury tones of roasted fennel seeds, black pepper and prosciutto add depth and complexity; ripe tannins create a smooth and easy backbone with sweet ripe fruit adding mouthfeel and texture; enjoy with flame grilled steak or slow-baked smoked ribs.

Elsie Pels - Cape Wine Master

### ageing potential

Can be enjoyed now for the fresh vibrant fruit. Cellaring for 4 - 5 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 6 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.