



Kaapzicht Cabernet Sauvignon 2010

main variety Cabernet Sauvignon

vintage 2010

analysis alc: 14.44 | ph: 3.46 | rs: 3.4 | ta: 6.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

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.

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. Yield of 7 tons per hectare.

about the harvest

Full ripe grapes picked at 25° Balling.

in the cellar

Destalked and fermented in stainless steel red wine tanks with NT 112 Yeast. Pumping over was done 4 x per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French oak barrels for 24 months. 50% New French oak.