



Kaapzicht Merlot 2012

main variety Merlot

vintage 2012

analysis alc: 13.95 | ph: 3.61 | rs: 3.1 | ta: 6.1

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

tasting notes

A deep core of black fruit, grilled herbs and liquorice combines with savoury elements of tar, soy, new leather, and black olives. Some dusty, sweet eucalyptus notes are drowned out by the wine's sheer concentration. Pronounced, fine, dry tannins justify aerating the wine, and further bottle ageing of 3-8 years. A serious, full-bodied expression of cultivar.

ageing potential

Enjoy the rich ripe fruits immediately or cellar for 2 - 4 years to allow more development and integration.

blend information

100% Merlot

food suggestions

Will complement a beef fillet served with red wine and bone-marrow reduction.

in the vineyard

Vines planted in Estcourt type, weathered topsoil on a layer of granite, above a crumbly clay sub-soil. Yield of 7 - 8 ton/ha.

about the harvest

The Merlot was harvested at 24.5° Balling.

in the cellar

Fermented with NT 112 in red wine tanks and pumped over three times a day, until dry. Pressed lightly at 1,4 Bar. Underwent malolactic fermentation in the tank before going into French Oak barrels for 24 months. 50% new oak was used. The rest is 2nd and 3rd fill.