



## Kaapzicht Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 14.47 | ph: 3.57 | rs: 3.0 | ta: 5.8

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 center; 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.

### ageing potential

This wine will reward you well for cellaring 6-10 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, all dry land, unirrigated vineyard giving a very low yield of 7 tons per hectare.

### about the harvest

Grapes were picked at full ripeness (25°B).

### in the cellar

Destalked and fermented in stainless steel red wine tanks with NT12 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 Oak.