



Kaapzicht Cape Vintage 2016

main variety Touriga Nacional

vintage 2016

analysis alc: 18.88 | ph: 3.63 | rs: 99.0 | ta: 6.1

type Fortified

producer Kaapzicht Wine Estate

style Sweet

winemaker Danie Steytler

wine of Paarl

tasting notes

Glowing ruby colour with glints of garnet; complex nose of ripe stone fruit, roasted nuts, leather, spice and black forest cake with some grippy tannins giving definition and structure and the potstill component adding depth; well knit with great length and a clean dry finish.
Elsie Pels - Cape Wine Master

ageing potential

Unlimited, or as long as your patience lasts.

blend information

100% Touriga Nacional

food suggestions

Ideal matched with cheese platter.

in the vineyard

Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil.

about the harvest

Grapes were picked at full ripeness with an average yield of 8 tons/ha.

in the cellar

After harvesting grapes were vinified in red wine tanks. It was fermented down to 12° B and then fortified up to 19% by Vol alcohol with 6 year old Kaapzicht Pot Still Brandy. It was then matured for 36 months in small French oak barrels.