



## Kaapzicht Shiraz 2017

main variety Shiraz

vintage 2017

analysis alc: 14.58 | ph: 3.51 | rs: 2.8 | ta: 5.5

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Deep purple core, with a ruby rim. The wine opens with sweet floral perfumes, developing further to reveal wild bramble, mulberry, spicy rhubarb and liquorice. The palate is generous and juicy, but also quite focussed and elegant, with harmonious, well integrated oak, and a clean, appetising and long finish.

### blend information

100% Shiraz

### in the vineyard

Clovelly Type: i.e. weathered granite topsoil on crumbly clay subsoil. Yield of 8 tons per hectare.

### about the harvest

Grapes picked at full ripe - 25° Balling.

### in the cellar

Destalked and 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.