



Kaapzicht Merlot 2017

main variety Merlot

analysis alc: 13.76 | ph: 3.42 | rs: 2.7 | ta: 5.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Mineral

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 Eucalypt 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

Delicious served with Osso Bucco or other rich Italian dishes.

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 per HA

about the harvest

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

in the cellar

Fermented in stainless steel tanks and pumped over 3-4 times a day. After a light pressing the Merlot underwent malolactic fermentation before going into 33% new French oak barrels for 18 months.