



Kaapzicht Cabernet Sauvignon 2017

main variety Cabernet Sauvignon

vintage 2017

analysis alc: 14.37 | ph: 3.57 | rs: 2.9 | ta: 6.3

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

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