



Kaapzicht Shiraz 2018

main variety Shiraz

vintage 2018

analysis alc: 14.45 | ph: 3.51 | rs: 3.8 | ta: 5.6

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 focused and elegant, with harmonious, well integrated oak, and a clean, appetizing and long finish

blend information

100% Shiraz

in the vineyard

Vines planted in weathered granite soil. Yield of 4-6 tons per hectare

about the harvest

Grapes picked at full ripe - 25° Balling.

in the cellar

Destalked, 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.