

Kaapzicht Merlot 2000

main variety Merlot

vintage 2000

analysis alc: 14.21 | ph: 3.27 | rs: 1.7 | ta: 6.0

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Juliet Cullinan Show, Sept 2001- First PlaceSA Trophy Wine Competition, June 2002 - BronzeVeritas, October 2002 - SilverMundus Vini, Germany 2002 - SilverThe Wine Society Selection January 2003A fruit-driven, soft, smooth, full-bodied, well oaked, dry red wine. Dark magenta red. Nose of ripe plumbs, wild cherry fruit, savoury strong oak spice. Solid core of slow-ripened fruit braced by serious oak and rich ripe tannins. Allow for bottle maturation for the edges to round out.

ageing potential

4 - 6 years

blend information

100% Merlot

food suggestions

Serve with duck, or braaied butterflied leg of lamb.

in the vineyard

Vines are grown in Estcourt type soil, weathered topsoil on a layer of granite, above a crumbly clay sub-soil.

about the harvest

Yield: 7 - 8 tons per Ha

in the cellar

The wine was fermented with NT112 yeast in red wine tanks and pumped over three times a day, until dry. Pressed lightly at 1.4 Bar. Underwent malolactic fermentation in the tank before going into French Oak barrels for 17 months. 40% new oak was used.

