

Kaapzicht Bin 3 2002

main variety Merlot

vintage 2002

analysis alc: 14.23 | ph: 3.52 | rs: 2.1 | ta: 5.5

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Fairbairn Capital Trophy Wine Show 2004 - Bronze
Swiss International Airline Awards 2004 "Seal of Approval Veritas 2003" Bronze
John Platter 2004 "4 Stars"
Medium deep purple colour, that is clear and sparkling. Clean nose with fresh berries and spice. Ripe fruits with cassis and cherries. Medium bodied with good juicy character. The nose follows well to the palate showing the blend of Merlot and Cabernet Sauvignon. Good lively finish.

ageing potential

Drink now to enjoy the fresh fruit or keep for 2 - 3 years for the development of secondary characteristics.

blend information

53% Merlot, 42% Cabernet Sauvignon, 5% Pinotage

food suggestions

A definite food wine. Enjoy it with any of the following but do not forget to include your friends.
1. Oxtail potjie
2. Thai chicken
3. Turkey and Mushroom pie

in the vineyard

12 and 13 year old trellised vines on R 110 rootstock were planted in Clovelly type soil. Yield of 7 - 8 tons per hectare.

in the cellar

Grapes were destalked and fermented with NT 112 yeast in stainless steel red wine tanks. 4 Pump overs were done each day. After malolactic fermentation the wine was oaked in French oak for 6 months.

