

Kaapzicht Merlot 2001

main variety Merlot

vintage 2001

analysis alc: 13.9 | ph: 3.52 | rs: 1.7 | ta: 5.4

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch



tasting notes

Veritas 2004 - Silver Juliet Cullinan Wine Connoisseurâ€™s Awards 2004 â€™ Bronze Fairbairn Capital Trophy Wine Show 2004 â€™ Bronze Swiss International Airline Awards 2004 â€™ Silver Veritas 2003 - Silver John Platter Guide 2004 - 3 ½ Star Medium deep purple colour, clear, bright and inviting. Clean nose with rich ripe fruit cake and cherries. Slightly perfumed which together with the oak creates good complexity. Full bodied yet elegant palate. The rich ripe fruit is well balanced with soft tannins to create an elegant mouth feel. Long satisfying aftertaste.

ageing potential

Enjoy the rich ripe fruits immediately or cellar for 2 â€™ 4 years to allow more development and integration.

blend information

100% Merlot

in the vineyard

Vines planted in Estcourt type, weathered topsoil on a layer of granite, above a crumbly clay sub-soil. Yield of 7 â€™ 8 ton/ha.

about the harvest

The Merlot was harvested at 24,5Â° Balling.

in the cellar

Fermented with NT 112 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.