

BOTTELARY HILLS ESTATE BLEND, KAAPZICHT

Vintage

2022



The new Bottelary Hills blend is an amalgamation of 'Kaapzicht Estate wine' and 'Bin 3'. In the 1600's the hills were used as an outpost on the two day trek from Cape Town to Stellenbosch and named "Bottelary" after a ship's pantry.

TASTING NOTE

A rich and inviting blend of Merlot, Cabernet Sauvignon & Shiraz. This stylish and powerful red blend is our all-rounder with notes of dark berries and cherries. The palate boasts richness, concentration and dense fruit.

VINIFICATION DETAILS

Grapes are hand-harvested, crushed and destemmed and fermented in stainless steel tanks for 5-7 days (varietal dependent). The must is inoculated with certified biodynamic yeast strains to promote varietal and terroir characters. After very gentle pressing. The wine is transferred to stainless steel tanks for malo-lactic conversion. After completion, the wine is racked, stabilized and transferred to 225L and 300L French and Hungarian oak barrels for 16 to 18 months (varietal dependent). The wine is blended after ageing and stored in concrete tanks until bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
---------	----------------

14.0	3.0
------	-----

pH	Acidity
----	---------

3.58	5.9
------	-----

AWARDS

Tim Atkin MW: 90 pts
Decanter: 91 pts

ATTRIBUTES

				
Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes
				
Winemaker	Fining Agent	Closure	Region	Vegan
Danie Steytler	None	Cork	Stellenbosch	Yes