

## Kaapzicht Steytler Pinotage 2001

Veritas 2003 - Silver

John Platter Guide 2004 - 5 Stars

Swiss International Airline Awards 2004 - Bronze

London International Wine Challenge 2004 - Silver

Fairbairn Capital Trophy Wine Show 2004 - Silver

Juliet Cullinan Wine Connoisseur's Awards 2004 - Gold

International Wine & Spirits Awards 2004 - Trophy

Veritas 2004 - Silver

Deep almost opaque purple colour. Clear, bright and inviting. Clean nose with strong berry character and a good combination of vanilla and banana. Good complexity from the spice and ripe fruit. Full bodied and serious wine. Very good vibrant primary flavours. The spice berries and banana follow well from the nose to the palate. Fine tightly knit structure, powerful and yet elegant, long lingering finish.

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends. 1. Beef Wellington with Foie Gras 2. Breast of Guinea Fowl marinated in Pinotage 3. Traditional South African cheeses



**variety :** Pinotage | 100% Pinotage

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 15.1 % vol    rs : 1.8 g/l    pH : 3.49    ta : 6.0 g/l

**type :** Red    wooded

**pack :** Bottle

2003 Veritas Oct.'03 - Silver

2003 John Platter Wine Guide 2004 Nov.'03 - 5 star - only 5 star Pinotage

2003 John Platter Wine Guide 2004 Nov.'03 - 4 star

2004 Swiss International Airlines Wine Awards April 2004 - Silver

2004 Swiss International Airlines Wine Awards April 2004 - Bronze

2004 London International Wine Challenge May 2004 - Silver

2004 Fairbairn Capital SA Trophy Wine Show Jun-04 - Silver

2004 Juliet Cullinan Wine Connoisseur's Award Jul-04 - Gold & Best Pinotage

2004 International Wine & Spirits Competition, London Jul-04 - KVV International Trophy - Best Pinotage

2004 Veritas Oct.'04 - Silver

2004 John Platter Wine Guide 2005 Nov.'04 - 4½ Stars

**ageing :** Drink now for the vibrant primary flavours but the wine will repay you handsomely for 4 - 5 years of cellaring.

**in the vineyard :** Pinotage Bush vines with yield of 7 - 8 tons per hectare.

**about the harvest:** The grapes were picked at 25,5° Balling.

**in the cellar :** Fermented with NT 112 yeast in red wine tanks and pumped over 3 - 4 times a day, until dry. After malolactic fermentation in the tank the wine went into 100% new French Oak barrels for 12 months.