

Kaapzicht Steytler Pinotage 2002

Concours Mondial (Brussels) - Gold

Juliet Cullinan Wine Award - Gold and Best Pinotage

Michelangelo Wine Awards - Gold

Swiss International Air Line Awards 2005 - Gold

Best in class Silver - International Wine and Spirit Competition (IWSC) 2005

Mundus Vini (Germany) - Gold

Intense dark plum colour with opaque centre and slightly paling rim. A powerhouse of succulent crushed mulberry, black cherry and damson flavours; big and bold but beautifully crafted with silky tannins buried in layers of fruit and oak aromatics. A delicious mouthful with a long life ahead.

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends.1. Beef Wellington with Foie Gras2. Breast of Guinea Fowl marinated in Pinotage3. Traditional South African cheeses

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.92 % vol rs : 1.9 g/l pH : 3.64 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

2005 Swiss International Airlines Wine Awards April '05 - Gold - Best Red Wine of competition

2005 Concours Mondial (Brussels) May '05 - Gold

2005 Juliet Cullinan Wine Connoisseur's Award Jun-05 - Gold & Best Pinotage

2005 International Wine & Spirits Competition, London Jul-05 - Silver - Best in class

2005 Michelangelo International Wine Awards Sept.'05 - Gold

2005 Mundus Vini (Germany) Sept.'05 - Gold

2005 Veritas Oct.'05 - Silver

2005 John Platter Wine Guide 2006 Nov.'05 - 4½Stars

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

in the cellar : The grapes were picked at 25,5° Balling. 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.

