

Kaapzicht Steytler Pinotage 2000

Michelangelo International Awards, September 2002 - Gold

International Wine Challenge, London, May 2002 - Gold

SA Trophy Wine Competition, June 2002 - Bronze

ABSA top 20 Pinotage Award, November 2001

John Platter 2001 - 4½ Stars

This Pinotage is made from the cellar master's choice Pinotage a statement wine with excellent ageing potential. A gorgeous dark purple colour introduces the wine. The aromas are reminiscent of sweet black cherry and juicy mulberries enveloped by a fragrant cedar spice from 100% new French oak. Full-bodied with firm tannins and ripe fruit flavours. A very well crafted wine.

Suited to ossobucco or lamb bredie, stewed with waterblommetjies, Springbok fillet or mature cheeses.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.28 % vol rs : 2.8 g/l pH : 3.51 ta : 5.6 g/l

type : Red wooded

pack : Bottle

2001 Veritas - Silver

2001 ABSA Pinotage Competition - Top 20

2001 John Platter Guide 2003 - 4½ Stars

2002 International Wine Challenge (London) - Gold

2002 Michelangelo International Wine Awards - Gold

in the vineyard : Yield: 7 - 8 ton/ha

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

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.