

## Kaapzicht Steytler Pinotage 1999

One of the Absa Bank Top-Ten-Pinotages in 2000

Veritas 2000 - Silver

International Michelangelo Awards 2000 - Double Gold

Concours Mondial Bruxelles in 2000 - Silver

Air France Preteux Bourgeois Classic Trophy 2000 - Gold Top 10 Winner

London International Wine & Spirits Trade Fair 2001 - Gold

The youthfulness of the wine accounts for the vibrance from the purple colour to the shroud of oak which overlays the fruit. Sniffing deeper, very pleasing violets, raspberries and clove spice aromas are revealed. An intense core of deep, sweet, red berry fruit flavours lurk beneath the clean and spicy oak. A very suave mouth feel full and velvety.

Veal, pork fillet in mustard, chicken Marengo, Cape Malay curry or steak and kidney pudding.

**variety :** Pinotage | 100% Pinotage

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 13.78 % vol rs : 1.8 g/l pH : 3.72 ta : 5.7 g/l so2 : 82 mg/l fso2 : 23 mg/l

**type :** Red **wooded**

**pack :** Bottle

2000 Veritas - Silver

2000 Michelangelo International Wine Awards - Grand Gold - Best Wine of the Competition

2000 ABSA Pinotage Competition - Top 10 Winner

2000 Air France Preteux Bourgeois Trophy Awards - Gold Medal

2001 Concours Mondial (Brussels) - Silver

2001 London International Wine Challenge - Gold

**ageing :** 4 - 6 years

**in the vineyard :** Yield: 7 ton/ha

**about the harvest:** The grapes were harvested on 13 February 1998 at 25,2° Balling sugar. They were harvested from two blocks of vineyards: an old block of 30 years, situated on an eastern slope and a young block of 6 years situated on a western slope. The grapes were destalked, crushed and pumped into red wine fermenters, where NT 112 yeast was added.

**in the cellar :** The grapes fermented dry at 28 - 30°C in 7 days, before being lightly pressed. Pumping over was done 3 times a day for 1 hour at a time. The wine went through malolactic fermentation in the tank before being sulphured up and pumped to new French Nevers Barrels, where it lay for 12 months. Only the best 20 barrels were selected for this label. The wine was then filtered and bottled on 6 July 2000.