

Kaapzicht Steytler Pinotage 2003

2006 Juliet Cullinan Wine Connoisseur's Awards - Gold
Concours Mondial de Bruxelles 2006 "Gold Medal"
Swiss International Air Lines Wine Awards 2006 - Gold
International Wine and Spirit Competition (IWSC) 2006 - Silver
Silver at AWC-Vienna 2006 International Wine Challenge

Intensely coloured with an opaque centre and a slightly purple meniscus. Brooding and muscular with rich layers of succulent plum and mulberry fruit overlaid with dark chocolate and vanilla tones. Massive structure with fine-grained tannins amply supporting the voluptuous fruit.

Elsie Pels - Cape Wine Master

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 : 15.01 % vol rs : 1.8 g/l pH : 3.71 ta : 6.3 g/l

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

2006 Swiss International Airlines Wine Awards April'06 - Gold
2006 Juliet Cullinan Wine Connoisseur's Award May '06 - 1st place in class - Gold
2006 Juliet Cullinan Wine Connoisseur's Award July'06 - Top scoring wine-Overall Winner
2006 Concours Mondial (Brussels) May '06 - Gold
2006 John Platter Wine Guide 2007 Nov.06 - 4½Stars

ageing : Could be enjoyed now if decanted or cellared for up to 10 years.

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 : The grapes were 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.

