

Kaapzicht Steytler Pinotage 2004

Dense, opaque plum colour leading to a slightly paling rim. Sumptuous Pinotage expression with intense layers of spiced berries, damson and showy oak flavours; powerful and bold with tightly knit tannin structure supporting generous fruit; delicious and well rounded with a lingering finish. This serious wine will handsomely repay 3-5 years cellaring to reveal presently hidden depths.

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 : 14.56 % vol rs : 2.5 g/l pH : 3.57 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

2007 Swiss International Airlines Wine Awards May'07 - Seal of Approval

2007 Decanter World Wine Awards May'07 - Silver

2007 International Wine & Spirits Competition, London Jul-07 - Silver

2007 AWC Vienna 2007 International Wine Challenge Aug.'07 - Silver

2007 John Platter Guide 2008 Nov.'07 - 4½Stars

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

in the vineyard : Pinotage Bush vines.

about the harvest: The grapes were picked at 25.5° Balling with an average yield of 7 t/ha = 8 tons per hectare.

