

## Kaapzicht Steytler Pinotage 2006

Very deep plum coloured rim with a dense, opaque centre. Inspired Pinotage with deep layers of rich black fruit, mulberry and spiced plums supported by beautifully integrated oak flavours; harmonious, powdery tannins give definition to the multi-layered fruit; richly textured, yet elegant with the balance to age beautifully.

*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. Rack of Lamb with rosemary roast potatoes.2. Rolled loin of Kudu.3. Selection of Cape Cheeses

**variety :** Pinotage | 100% Pinotage

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 14.29 % vol    rs : 2.5 g/l    pH : 3.44    ta : 6.6 g/l

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

**pack :** Bottle    **closure :** Cork

2009 Premium Select Wine Challenge Pro Wein May.'09 - 4 Stars, Gold medal

2009 Decanter World Wine Awards, London May '09 - Regional Trophy: Best SA Red Single Varietal Wine above £10

2009 International Wine Challenge, London May '09 - Silver

2009 Mundus Vini (Germany) Sept '09 - Gold

2009 Decanter World Wine Awards, London Sept.'09 - International Trophy: Best Red Single Varietal Wine above £ 10.-

2009 International Wine & Spirits Competition, London Oct.'09 - Silver

2009 John Platter Guide 2010 Nov.'09 - 4½ Stars

**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 4-5 tons/ha.

**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 20 months.

