

Kaapzicht Pinotage 2006

Deep purple with an opaque centre; sweet ripe pure-fruited aromas of plum, bramble and black cherries; ripe tannins lends support and structure with some well integrated French oak spice and vanilla adding complexity, luscious length and a flavourful, satisfying finish.

Elsie Pels, Cape Wine Master

A definite food wine. Enjoy with saddle of wild boar with juniper berries, rack of lamb with rosemary or pungent cheese platter.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.2 % vol rs : 2.4 g/l pH : 3.41 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

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ageing : Drink now and enjoy the vibrant youthfulness. You will be well rewarded with increased complexity and integration by cellaring for 2-4 years.

in the vineyard : Vines planted in weathered granite soil.

about the harvest: Grapes were picked at full ripeness of 25.8° B. Average yield of 7-8 tons/ha.

in the cellar : Grapes were fermented in stainless steel tanks and pumped over 3-4 times a day. After a light pressing the Pinotage underwent malolactic fermentation before going into 30% new French oak barrels for 18 months.

