

Kaapzicht Steytler Pinotage 2005

Deep opaque plum with a slightly paling rim; textbook Pinotage with abundant layers of spiced plums, black cherries and mulberry; beautifully crafted with firm tannins and showy new oak supporting the rich fruit; sumptuous mouthfeel and plush texture hints at hidden treasures to be enjoyed after 3 to 5 years maturation.

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** : 15.28 % vol **rs** : 2.1 g/l **pH** : 3.32 **ta** : 6.3 g/l

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

pack : Bottle **closure** : Cork

2008 Concours Mondial (Brussels) May '08 - Silver

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 7-8 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.

