

## Kaapzicht Steytler Pinotage 2007

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. 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 : 14.98 % vol   rs : 2.1 g/l   pH : 3.42   ta : 6.5 g/l

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

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

2010 Concours Mondial (Brussels) Jun-10 - Silver

2010 Terroir Awards July'10 - Top Pinotage Stellenbosch District

2010 ABSA Top Ten Awards Sept.'10 - Top 10 Winner for the 5th time

2010 Decanter Magazine, UK Dec.'10 - 4 Stars, 18/20, best Pinotage

2010 Platter's Wine Guide 2011 Dec.'10 - 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.

