

Kaapzicht Pinotage 2008

Dark purple deepening to the centre with pure Pinotage flavours bursting from the glass; layers of ripe mulberry, strawberry and plum pudding lifted by juicy balancing acidity; toasty oak vanillin and spice adds interest without overwhelming the unique grape character; deftly crafted with firm structure and balance to mature for 5 - 6 years; enjoy with air dried beef *biltong* or ostrich steak for the perfect South African taste.

Elsie Pels - Cape Wine Master

A definite food wine. Match with ostrich steak covered in a dark chocolate / chilli sauce.

variety : Pinotage | 87% Pinotage, 13% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.88 % vol rs : 2.1 g/l pH : 3.67 ta : 6.6 g/l

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

pack : Bottle **closure :** Cork

ageing : Drink now and enjoy the vibrant youthfulness. You will be well rewarded with increased complexity and integration by cellaring for 3 - 5 years.

in the vineyard : Vines planted in weathered granite soil. Yield of 6 - 7 tons per hectare.

about the harvest: Grapes were picked at full ripeness (25.8° Balling).

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 50% new French oak barrels for 24 months.

