

Kaapzicht Steytler Pinotage 2008

Saturated plum colour with purply black, opaque heart; focused Pinotage expression with intense layers of brooding black fruit and opulent oak woven into a rich tapestry of flavour; muscular tannins add depth and balance to plush fruit; firm structure and rich texture will evolve beautifully with some 5 - 8 years cellaring.

Elsie Pels - Cape Wine Master

Great partner for game fillet served with plum jelly or dark chocolate torte with berry compote.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.66 % vol rs : 1.4 g/l pH : 3.64 ta : 6.5 g/l

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

pack : Bottle **closure :** Cork

Michelangelo CCL Label International Wine Awards 2012 - Silver

Concours Mondial de Bruxelles 2012 - Gold Medal

ageing : 5 - 8 years cellaring at stabil, cool temperature.

in the vineyard : Pinotage Bush vines.

about the harvest: The grapes were picked at full ripeness (25.5° Balling).

in the cellar : 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 100% new French oak barrels for 30 months.

