

Kaapzicht Pinotage 2010

Intense plum colour with saturated, opaque centre; ripe layers of mulberry, plums, black cherry and dark chocolate/mocha tones, a trace of minerality and forward oak aromatics add more complexity; boisterous display of Pinotage character with firm tannins and good acidity bodes well for some 3 to 5 years maturation

Elsie Pels - Cape Wine Master

Delicious served with barbecued ostrich steaks or springbok fillet.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.62 % vol rs : 2.4 g/l pH : 3.68 ta : 6.8 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 2 - 4 years.

in the vineyard : Vines planted in weathered granite soil.

about the harvest: Grapes were picked at full ripeness (25.8° Balling).
Yield of 4 - 6 tons per hectare.

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.

