

Kaapzicht Steytler Pinotage 2010

Rich, voluptuous black fruit presents itself with cordial-like concentration and power. Sweet spice and fruit reminiscent of Black Forest Cake, with some notes of vanilla and milk chocolate from the oak, as well as trimmings of varietal sweet banana and smoke.

The fruit profile is lush and ripe, but in a dense and solid frame of fine grained tannins that will secure ageing. Higgs Jacobs

Sip slowly next to the winter fire or serve with Osso Buco or Oxtail stew.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.64 % vol rs : 3.6 g/l pH : 3.62 ta : 6.5 g/l

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

pack : Bottle size : 0 closure : Cork

Michelangelo CCL Label International Wine Awards 2012 - Silver
Concours Mondial de Bruxelles 2012 - Gold Medal

ageing : 5 - 8 years cellaring at stable, cool temperature.br /

in the vineyard : Vines planted in weathered granite soil.

about the harvest: The grapes were picked at full ripeness (25.5° Balling).
Yield of less than 5 tons per hectare

in the cellar : Style: A full-bodied dry red wine.

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.

