

Kaapzicht Pinotage 2011

Forward wild fruit, prune and youngberry with toasted cedar, vanilla and gun smoke. The palate starts out racy, with a red fruited bright core and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke. A distinctive expression of the variety,

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 **size :** 750ml **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. Yield of 4 - 6 tons per hectare.

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.

