

Kaapzicht Steytler Pinotage 2011

Sweet spice, freshly picked red plums, black cherries and cola are supported by aromatic toasted coconut and milk chocolate from the youthful oak. The bright cored palate of the 2011 is less dense than previous vintages, showing more elegance and freshness, but retaining the characteristic fine grained, polished tannin structure that is accessible and mouth-watering now, but will also develop further complexity with bottle age.

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 : 14.38 % vol rs : 2.5 g/l ta : 6.1 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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

in the vineyard : Vines planted in weathered granite soil. Yield of less than 5 tons per hectare.

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

in the cellar : The 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 100 % new French oak barrels for 24 months.

