

Kaapzicht Steytler Pinotage 2012

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 2012 shows more elegance and freshness, but retains 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 : 14.14 % vol rs : 2.9 g/l pH : 3.6 ta : 5.9 g/l

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

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

ageing : 10 years

Handcrafted by a family whose lifeblood is wine, the Steytler Range is the culmination of our estate's best wines in only exceptional vintages. Tradition and 4 generations of Steytler passion forge these wines

Patriotism is a personal conviction. 'Steytler Pinotage' is our patriotic devotion to the trials and tribulations of mastering Pinotage since its earliest beginnings right here in the Bottelary Hills. As this is South Africa's only truly original grape, we are fixated on flaunting its finesse to the world. We pay homage to George Steytler who farmed Kaapzicht for 33 years with this wine.

Style: A full-bodied dry red wine.

in the vineyard : 45 Year old vines planted in weathered granite soil. Yield of less than 5 tons per hectare – all unirrigated bush vines.

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.

