

Kaapzicht Pinotage 2015

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 : 14.53 % vol rs : 2.4 g/l pH : 3.52 ta : 5.9 g/l

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

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

ageing :

This Pinotage is accessible now as a treat with cured meats, but will also age comfortably for the next 5 years.

in the vineyard :

19 Year old bush vines planted in weathered granite soil. Yield of 4.2 tons per hectare – all dry land, unirrigated.

about the harvest:

Grapes were picked at full ripeness (25° Balling).
Yield of 4.2 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 24 months.

