

Kaapzicht Pinotage 2018

Dark deep depth of black plum with an opulent, slightly reductive nose of black cherry, mulberry and stewed plum. The oak is very subtle and integrated playing to the strengths of the fruit purity and precision emphasising the wines wild edge. Texturally there is impressive focus, balanced finesse and a classy, cool, elegant mouthfeel punctuated with soft supple black fruits and oak spice. This is an impressive expression of this uniquely South African 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 : 14.82 % vol rs : 3.4 g/l pH : 3.51 ta : 6.1 g/l

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

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

ABSA Pinotage Awards 2020 - Top 10

ageing :

This Pinotage is accessible now as a treat with cured meats, but will also age comfortably for the next 5 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. With this wine we pay homage to George Steytler who farmed Kaapzicht for 33 years.

Pinotage 86% Cabernet Sauvignon 14%

in the vineyard :

20 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°B.

in the cellar :

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 33% new French oak barrels for 18 months.

