

Kaapzicht Pinotage 2019

Dark deep depth of black plum with an opulent, slightly reductive nose of black cherry, mulberry and stewed plum. 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 from the braai.

variety : Pinotage | 85% Pinotage, 15% Cabernet Sauvignon

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.25 % vol rs : 2.9 g/l pH : 3.64 ta : 5.8 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 :

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 :

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 33% new French oak barrels for 18 months.

