

Kaapzicht Pinotage 2002

Intense ruby colour with opaque centre and pale purple meniscus. Densely layered fruit flavours and sweet oak vanillinâ€™s mingle to create a richly textured mouthful. Seamlessly crafted with excellent structure and length. A full-bodied dry red wine.

A definite food wine. Enjoy with saddle of wild boar with juniper berries, rack of lamb with rosemary or pungent cheese platter.

variety : Pinotage | 100% Pinotage

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 14.92 % vol rs : 1.9 g/l pH : 3.64 ta : 5.8 g/l

type : Red **style :** Dry **wooded**

pack : Bottle

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ageing : Drink now and enjoy the vibrant youthfulness. You will be well rewarded with increased complexity and integration by cellaring for 2-4 years.

in the vineyard : Vines planted in Clovelly soil.

Yield of 7-8 tons per hectare

about the harvest: Grapes were picked at full ripeness (25,8 Â°B).

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 30% new French oak barrels for 18 months.

