

Kaapzicht Steytler Pinotage 2001

main variety Pinotage

vintage 2001

analysis alc: 15.1 | ph: 3.49 | rs: 1.8 | ta: 6.0

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Veritas 2003 - Silver
John Platter Guide 2004 - 5 Stars
Swiss International Airline Awards 2004 - Bronze
London International Wine Challenge 2004 - Silver
Fairbairn Capital Trophy Wine Show 2004 - Silver
Juliet Cullinan Wine Connoisseurâ€™s Awards 2004 - Gold
International Wine & Spirits Awards 2004 - Trophy
Veritas 2004 - Silver
Deep almost opaque purple colour. Clear, bright and inviting. Clean nose with strong berried character and a good combination of vanilla and banana. Good complexity from the spice and ripe fruit. Full bodied and serious wine. Very good vibrant primary flavours. The spice berries and banana follow well from the nose to the palate. Fine tightly knit structure, powerful and yet elegant, long lingering finish.

ageing potential

Drink now for the vibrant primary flavours but the wine will repay you handsomely for 4 - 5 years of cellaring.

blend information

100% Pinotage

food suggestions

A definite food wine. Enjoy it with any of the following, but do not forget to include your friends.
1. Beef Wellington with Foie Gras
2. Breast of Guinea Fowl marinated in Pinotage
3. Traditional South African cheeses

in the vineyard

Pinotage Bush vines with yield of 7 - 8 tons per hectare.

about the harvest

The grapes were picked at 25,5° Balling.

in the cellar

Fermented with NT 112 yeast in red wine tanks and pumped over 3 - 4 times a day, until dry. After malolactic fermentation in the tank the wine went into 100% new French Oak barrels for 12 months.

