

## Kaapzicht Steytler Pinotage 2000

main variety Pinotage

vintage 2000

analysis alc: 14.28 | ph: 3.51 | rs: 2.8 | ta: 5.6

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

Michelangelo International Awards, September 2002 - Gold International Wine Challenge, London, May 2002 - Gold SA Trophy Wine Competition, June 2002 - Bronze ABSA top 20 Pinotage Award, November 2001 John Platter 2001 - 4½ Stars This Pinotage is made from the cellar master's choice Pinotage – a statement wine with excellent ageing potential. A gorgeous dark purple colour introduces the wine. The aromas are reminiscent of sweet black cherry and juicy mulberries enveloped by a fragrant cedar spice from 100% new French oak. Full-bodied with firm tannins and ripe fruit flavours. A very well crafted wine.

### blend information

100% Pinotage

### food suggestions

Suited to ossobucco or lamb bredie, stewed with waterblommetjies, Springbok fillet or mature cheeses.

### in the vineyard

Yield: 7 – 8 ton/ha

### about the harvest

The grapes were picked at 25,5 ° Baling.

### 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.