

Kaapzicht Steytler Pinotage 1999

main variety Pinotage

vintage 1999

analysis alc: 13.78 | ph: 3.72 | rs: 1.8 | ta: 5.7 | ts02: 82 | fs02: 23

type Red

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

One of the Absa Bank Top-Ten-Pinotages in 2000 Veritas 2000 - Silver International Michelangelo Awards 2000 - Double Gold Concours Mondial Bruxelles in 2000 - Silver Air France Preteux Bourgeois Classic Trophy 2000 - Gold Top 10 Winner London International Wine & Spirits Trade Fair 2001 - Gold The youthfulness of the wine accounts for the vibrance " from the purple colour to the shroud of oak which overlays the fruit. Sniffing deeper, very pleasing violets, raspberries and clove spice aromas are revealed. An intense core of deep, sweet, red berry fruit flavours lurk beneath the clean and spicy oak. A very suave mouth feel " full and velvety.

ageing potential

4 " 6 years

blend information

100% Pinotage

food suggestions

Veal, pork fillet in mustard, chicken Marengo, Cape Malay curry or steak and kidney pudding.

in the vineyard

Yield: 7 ton/ha

about the harvest

The grapes were harvested on 13 February 1998 at 25,2° Balling sugar. They were harvested from two blocks of vineyards: an old block of 30 years, situated on an eastern slope and a young block of 6 years situated on a western slope. The grapes were destalked, crushed and pumped into red wine fermenters, where NT 112 yeast was added.

in the cellar

The grapes fermented dry at 28 - 30°C in 7 days, before being lightly pressed. Pumping over was done 3 times a day for 1 hour at a time. The wine went through malolactic fermentation in the tank before being sulphured up and pumped to new French Nevers Barrels, where it lay for 12 months. Only the best 20 barrels were selected for this label. The wine was then filtered and bottled on 6 July 2000.