

## Kaapzicht Steytler Pinotage 2003

main variety Pinotage

vintage 2003

analysis alc: 15.01 | ph: 3.71 | rs: 1.8 | ta: 6.3

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Full

### tasting notes

2006 Juliet Cullinan Wine Connoisseur's Awards - Gold  
Concours Mondial de Bruxelles 2006 - Gold  
Medal  
Swiss International Air Lines Wine Awards 2006 - Gold  
International Wine and Spirit Competition (IWSC) 2006 - Silver  
Silver at AWC-Vienna 2006 International Wine Challenge  
Intensely coloured with an opaque centre and a slightly purple meniscus. Brooding and muscular with rich layers of succulent plum and mulberry fruit overlaid with dark chocolate and vanilla tones. Massive structure with fine-grained tannins amply supporting the voluptuous fruit.  
Elsie Pels - Cape Wine Master

### ageing potential

Could be enjoyed now if decanted or cellared for up to 10 years.

### 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

The grapes were 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.

