

Kaapzicht Steytler Pinotage 2004

main variety Pinotage

vintage 2004

analysis alc: 14.56 | ph: 3.57 | rs: 2.5 | ta: 6.4

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Full

tasting notes

Dense, opaque plum colour leading to a slightly paling rim. Sumptuous Pinotage expression with intense layers of spiced berries, damson and showy oak flavours; powerful and bold with tightly knit tannin structure supporting generous fruit; delicious and well rounded with a lingering finish. This serious wine will handsomely repay 3-5 years cellaring to reveal presently hidden depths. 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.

about the harvest

The grapes were picked at 25.5° Balling with an average yield of 7-8 tons per hectare.

