



Kaapzicht Pinotage 2010

main variety Pinotage

vintage 2010

analysis alc: 14.62 | ph: 3.68 | rs: 2.4 | ta: 6.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Full

tasting notes

Intense plum colour with saturated, opaque centre; ripe layers of mulberry, plums, black cherry and dark chocolate/mocha tones, a trace of minerality and forward oak aromatics add more complexity; boisterous display of Pinotage character with firm tannins and good acidity bodes well for some 3 to 5 years maturation
Elsie Pels - Cape Wine Master

ageing potential

Drink now and enjoy the vibrant youthfulness. You will be well rewarded with increased complexity and integration by cellaring for 2 - 4 years.

blend information

100% Pinotage

food suggestions

Delicious served with barbecued ostrich steaks or springbok fillet.

in the vineyard

Vines planted in weathered granite soil.

about the harvest

Grapes were picked at full ripeness (25.8° Balling).
Yield of 4 - 6 tons per hectare.

in the cellar

Grapes were fermented in stainless steel tanks and pumped over 3 - 4 times a day. After a light pressing the Pinotage underwent malolactic fermentation before going into 30% new French oak barrels for 18 months.