

Kaapzicht Steytler Pinotage 2010

main variety Pinotage

vintage 2010

analysis alc: 14.64 | ph: 3.62 | rs: 3.6 | ta: 6.5

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

tasting notes

Rich, voluptuous black fruit presents itself with cordial-like concentration and power. Sweet spice and fruit reminiscent of Black Forest Cake, with some notes of vanilla and milk chocolate from the oak, as well as trimmings of varietal sweet banana and smoke.

The fruit profile is lush and ripe, but in a dense and solid frame of fine grained tannins that will secure ageing. Higgs Jacobs

ageing potential

5 - 8 years cellaring at stable, cool temperature.br /

blend information

100% Pinotage

food suggestions

Sip slowly next to the winter fire or serve with Osso Buco or Oxtail stew.

in the vineyard

Vines planted in weathered granite soil.

about the harvest

The grapes were picked at full ripeness (25.5° Balling).
Yield of less than 5 tons per hectare

in the cellar

Style: A full-bodied dry red wine.

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 100% new French oak barrels for 30 months.

