



Kaapzicht Pinotage 2011

main variety Pinotage

vintage 2011

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

Forward wild fruit, prune and youngberry with toasted cedar, vanilla and gun smoke. The palate starts out racy, with a red fruited bright core and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke. A distinctive expression of the variety,

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. Yield of 4 - 6 tons per hectare.

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.