



Kaapzicht Pinotage 2012

main variety Pinotage

vintage 2012

analysis alc: 14.5 | ph: 3.55 | rs: 2.8 | ta: 5.8

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. A full-bodied dry red wine.

ageing potential

This Pinotage is accessible now as a treat with cured meats, but will also age comfortably for the next 5 years.

blend information

100% Pinotage

food suggestions

Delicious served with barbecued ostrich steaks or springbok fillet.

in the vineyard

19 Year old bush vines planted in weathered granite soil. Yield of 4.2 tons per hectare - all dry land, unirrigated.

about the harvest

Grapes were picked at full ripeness (25.8° Balling).
Yield of 4.2 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 24 months.