



Kaapzicht Steytler Pinotage 2012

main variety Pinotage

vintage 2012

analysis alc: 14.14 | ph: 3.6 | rs: 2.9 | ta: 5.9

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

tasting notes

Sweet spice, freshly picked red plums, black cherries and cola are supported by aromatic toasted coconut and milk chocolate from the youthful oak. The bright cored palate of the 2012 shows more elegance and freshness, but retains the characteristic fine grained, polished tannin structure that is accessible and mouth-watering now, but will also develop further complexity with bottle age.

ageing potential

10 years

blend information

100% Pinotage

food suggestions

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

in the vineyard

45 Year old vines planted in weathered granite soil. Yield of less than 5 tons per hectare – all unirrigated bush vines.

about the harvest

The grapes were picked at full ripeness (25.8° Balling).

in the cellar

The 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 100 % new French oak barrels for 24 months.