



## Kaapzicht Pinotage 2016

main variety Pinotage

vintage 2016

analysis alc: 14.80 | ph: 3.56 | rs: 2.7 | ta: 5.6

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

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° Balling).  
Yield of 4.2 tons per hectare.

### in the cellar

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 33% new French oak barrels for 18 months.