



Kaapzicht Pinot Noir 2016

main variety Pinot Noir

vintage 2016

analysis alc: 13.18 | ph: 3.42 | rs: 2.4 | ta: 5.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Medium

tasting notes

The noble Pinot Noir makes its debut for Kaapzicht with more concentration, colour and character than expected. Lovely sweet and sour cherries accompanied by elegant tannins.

blend information

100% Pinot Noir

food suggestions

Roast Duck with a cherry sauce.

in the vineyard

Vines planted in weathered granite soil. Yield of 4-6 tons per hectare.

about the harvest

We picked the grapes at 24 Balling - nice dark ripe fruit.

in the cellar

It is only a small amount - 2.3 tons, which we fermented in a small open top tank. We punched down twice a day as we were careful not to over extract the wine. Bottelary with its low potential granite soils always give low yield with high intensity fruit. The result is a darker than normal Pinot Noir (even with us only wetting the cap twice a day) It is pressed off after 10 days and taken back to old barrels for 15 months. So the wine spends a total of 18 months in oak. We usually sell the Pinot Noir grapes, or as bulk wine, but this year - we were so impressed with the quality - we decided to bottle it -m hope you like it!