



Kaapzicht Steytler Pinotage 2017

main variety Pinotage

vintage 2017

analysis alc: 14.62 | ph: 3.56 | rs: 2.5 | ta: 5.8

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.

ageing potential

15 years maturation should greatly reward with complexity and elegance.

blend information

100% Pinotage

food suggestions

Delicious matched with grilled meat off the "braai".

in the vineyard

Vines planted in weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil.

about the harvest

Yield of 5 tons per hectare.

in the cellar

French oak barrels for 24 months, personally selected by the winemaker and then blended together.