



Kaapzicht Pinotage 2018

main variety Pinotage

vintage 2018

analysis alc: 14.82 | ph: 3.51 | rs: 3.4 | ta: 6.1

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

body Full

tasting notes

Dark deep depth of black plum with an opulent, slightly reductive nose of black cherry, mulberry and stewed plum. The oak is very subtle and integrated playing to the strengths of the fruit purity and precision emphasising the wines wild edge. Texturally there is impressive focus, balanced finesse and a classy, cool, elegant mouthfeel punctuated with soft supple black fruits and oak spice. This is an impressive expression of this uniquely South African 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

20 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°B.

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.