

## Kaapzicht Pinotage 2002

main variety Pinotage

vintage 2001

analysis alc: 14.92 | ph: 3.64 | rs: 1.9 | ta: 5.8

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch



### tasting notes

Intense ruby colour with opaque centre and pale purple meniscus. Densely layered fruit flavours and sweet oak vanillinâ€™s mingle to create a richly textured mouthful. Seamlessly crafted with excellent structure and length. A full-bodied dry red wine.

### ageing potential

Drink now and enjoy the vibrant youthfulness. You will be well rewarded with increased complexity and integration by cellaring for 2-4 years.

### blend information

100% Pinotage

### food suggestions

A definite food wine. Enjoy with saddle of wild boar with juniper berries, rack of lamb with rosemary or pungent cheese platter.

### in the vineyard

Vines planted in Clovelly soil. Yield of 7-8 tons per hectare

### about the harvest

Grapes were picked at full ripeness (25,8 Â°B).

### 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 30% new French oak barrels for 18 months.