

2015

Vintage

#### STEYTLER PINOTAGE, KAAPZICHT

KAAPZICHT



### TECHNICAL ANALYSIS

| Alcohol | Residual sugar |  |
|---------|----------------|--|
| 14.6    | 2.7            |  |
| рН      | Acidity        |  |
| 3.57    | 5.8            |  |

## ATTRIBUTES

# The Steytler Range is the culmination of Kaapzicht's best wines in exceptional vintages only, forged by tradition and four generations of Steytler passion.

### TASTING NOTE

As South Africa's only truly original grape, Kaapzicht are determined to flaunt Pinotage's finesse to the world. Fifteen years' maturation should greatly reward with complexity and elegance. The estate tell us this would be delicious matched with grilled meat off the 'braai'.

### VINIFICATION DETAILS

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 100% new French oak barrels for 24 months.

| Origin         | y<br>Variety | Malolactic Fermentation | Bottle Size  | <b>V</b> egetarian |
|----------------|--------------|-------------------------|--------------|--------------------|
| South Africa   | Pinotage     | Yes                     | 75cl         | Yes                |
| &<br>Winemaker | Fining Agent | Closure                 | Q<br>Region  | Vegan              |
| Danie Steytler |              | Cork                    | Stellenbosch | Yes                |