

#### 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	Variety	Malolactic Fermentation	日 日日 Bottle Size	<b>V</b> egetarian
South Africa	Pinotage	Yes	75cl	Yes
S Winemaker	Fined Using	Closure	Region	Vegan
Danie Steytler		Cork	Stellenbosch	Yes