



RED WOLF



## KAAPZICHT STEYTLER RANGE PENTAGON

### VINTAGE

2021

### VARIETAL

71% Cabernet Sauvignon, 16% Cabernet Franc, 9% Merlot, 4% Petit Verdot

### ORIGIN

Stellenbosch

### COUNTRY

South Africa

### WINE MAKING NOTES

Vines planted in weathered granite topsoil on a layer of gravel, above a crumbly clay sub-soil. Yield of 5 tons per hectare. Specially selected from the best blocks on the estate, these components were individually fermented in stainless steel tanks with a cultured biodynamic yeast to enhance terroir characteristics. The wines were all separately aged for 20 months in 225l and 300l barrels and blended after careful selection. The wine was bottled unfined and unfiltered.

### ABOUT THE WINERY

The name "Kaapzicht" (Cape View) comes from the fantastic view this winery has over Cape Town and Table Mountain. Since the first vintage was bottled in 1984, Kaapzicht has become highly respected for both quality and value, having earned a multitude of local and international awards.

The Steytler Family has been running their 190 hectare large estate hands-on for three generations: Brothers Danie and George are winemaker and viticulturist, respectively, and their wives are in charge of marketing and finances, as well hiring out a venue and a self-catering cottage. Son, Danie Junior, assumed responsibilities as winemaker in 2009 as the family tradition lives on.

### TASTING NOTES

A muscular Bordeaux style blend that exudes power and concentration, tied up in a structure of fine-grained tannin and bright acidity that not only promise extensive evolution, but also entices with every visit to the glass. Brooding dark fruit tightly packed in an intricate frame are delivered with great purity and finesse.

### FOOD PAIRING

Braised beef, lamb, or for a South African twist Oxtail potjie (Kaapzicht's own recipe on their website).

### AGING RECOMMENDATIONS

10 - 15 years

### ANALYSIS

Alcohol: 14.23%  
TA: 5.6 g/l  
RS: 2.8 g/l  
pH: 3.62

### WEBSITE

[Kaapzicht.co.za](http://Kaapzicht.co.za)

### RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

[awolf@redwolfimports.com](mailto:awolf@redwolfimports.com) +1.202.930.1253