



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.



KAAPZICHT PINOTAGE

ROOILAND PINOTAGE

From one of South Africa's premier pinotage producers. Elegant wild fruit, prune and berry with toasted cedar, vanilla and gun smoke on the nose. Palate starts out racy, with bright red fruit and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke

PAIR WITH

Grilled Meats • Biltong (South African Beef Jerky) Perfect for a cookout (or "Braai" in South Africa)



RED WOLF

RED WOLF IMPORTS

BUILT ON TRADITION.
NOT CONSTRAINED BY IT.