

KAAPZICHT



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)



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