

Kaapzicht Combination 2004

Selected for Swiss Air Lines

The light tropical fruit salad flavours of Chenin Blanc is lifted with zesty lemongrass and Cape gooseberry tones from the Sauvignon Blanc component; fresh and easy-drinking.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 12.78 % vol rs : 3.8 g/l pH : 3.34 ta : 5.9 g/l

type : White

pack : Bottle

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ageing : 2 - 3 years

in the vineyard : Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of $\hat{A}\pm 10$ tons per hectare.

in the cellar : The Chenin Blanc and Sauvignon Blanc are made separately in the reductive method, the juice is given up to 24 hours skin contact and 2 $\hat{A}\frac{1}{2}$ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.