

## Kaapzicht Chenin Blanc 2003

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A clean, fresh wine with a clear, lime-green colour. Green guavas with leafy herbs, and drying apples aromas leads into a good, but lightweight delicious succulent fruit palate. The wine is well balanced and intense. A freshly-fruited wine with a zesty, dry finish.

Enjoy with grilled fish or chicken, seafood, pasta or Gammon.

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**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 13.94 % vol **rs** : 1.5 g/l **pH** : 3.59 **ta** : 7.0 g/l

**type** : White

**pack** : Bottle

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**ageing** : 2 - 4 years

**in the vineyard** : Vines planted in weathered granite topsoil and crumbly clay sub-soil.  
Yield of 10 tons per hectare.

**in the cellar** : Made reductively, the juice is given up to 24 hours skin contact and 2 ½ months on the lease before sulphuring up.