

Kaapzicht Sauvignon Blanc 2005

Fresh crushed nettle flavours with ripe gooseberry and melon complexity; well rounded with a crisp finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Charl Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 13.41 % vol **rs** : 2.9 g/l **pH** : 3.28 **ta** : 6.4 g/l

type : White

pack : Bottle

2005 Michelangelo International Wine Awards Sept.'05 - Silver



in the vineyard : Vines planted in Estcourt type soil. Yield of 10 tons per hectare.

about the harvest: Made reductively. Grapes were harvested cool. Stopped harvesting at 25°C.

in the cellar : Dry ice was used to control oxidation. Grapes were given ± 8-10 hours skin contact. Enzymes to help extract flavours while on skins. VIN 7 Yeast was used. 2 Months lease contact. The RS was lifted to 3.0 g/l