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Kaapzicht Chenin Blanc 2005

Pale lime green glints with layers of honeycomb, honeysuckle and elderflowers on the nose. Mouth filling flavours of guava, melon and peach tapers into a touch of minerality on the finish.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Kaapzicht Wine Estate
winemaker : Charl Coetzee
wine of origin : Stellenbosch
analysis : **alc :** 13.41 % vol **rs :** 2.7 g/l **pH :** 3.39 **ta :** 7.3 g/l
type : White

Veritas Wine Awards - Bronze Medal

ageing : 2 - 4 years

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

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

in the cellar : Grapes were given Â± 8 - 10 hours skin contact. Enzymes to help extract flavours while on skins. VIN 13 Yeast was used. 2 Months lease contact, and the RS was lifted to 3,0 g/l.