

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 25°C.

in the cellar : Grapes were given 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.

