

Kaapzicht Combination 2005

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** : 13.85 % vol **rs** : 4.3 g/l **pH** : 3.18 **ta** : 6.6 g/l

type : White

pack : Bottle

Selected for Swiss Air Lines



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.