

Kaapzicht Sauvignon Blanc 2001

Pale, steely white colour. The nose is not highly aromatic though nice green fig, grassy and appley aromas come through. On entry the wine is fairly neutral but the crisp, fresh and flinty flavours build up to finish on a strong and flavourful note. The more you drink the better it tastes!

Versatile at table with smoked fish or Cajun chicken and fish from kingklip to cod.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : **alc** : 13.0 % vol **rs** : 3.1 g/l **pH** : 3.1 **ta** : 6.2 g/l

type : White

pack : Bottle

ageing : 1 - 4 years

in the vineyard : Soil: Estcourt type

Yield: 8 ton per HA

about the harvest: Cold morning grapes were picked.

in the cellar : 4 Hrs skin contact in press. Lightly pressed. Settled clean overnight.
Fermented dry with NT 7 yeast at 14°C.