

Kaapzicht Chenin Blanc 2001

A clean, fresh wine with a clear, lime-green colour. A shy nose of greengage and capsicum aromas leads into a good, but light-weight pear-toned palate. A freshly-fruited wine with a zesty, dry finish.

Ideal for patio sipping. Enjoy with grilled fish or chicken, cheese souffl  , seafood, pasta or Gammon.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.7 g/l pH : 3.63 ta : 5.3 g/l

type : White

pack : Bottle

ageing : 1 - 4 years

in the vineyard : Soil: Weathered granite top-soil with crumbly clay sub-soil.
Yield: 10 ton per HA

about the harvest: Grapes were harvested at 22   Balling, destalked and lightly pressed, after 4hrs skin contact in press.

in the cellar : Fermented dry with Vin 13 yeast at 15  C. 3 months lease contact was given.