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Kaapzicht Chenin Blanc 2004

Lively melange of mixed fruits on the nose; delightful fresh fruit salad nuances waft from glass to nose to remind and recall outdoor summer meals. Zippy and crisp natural acidity enhances the melon overtones on the medium bodied palate. The fruit and acid profile is splendidly integrated and leads to a long and fruited yet clean aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kaapzicht Wine Estate
winemaker : Danie Steytler
wine of origin : Stellenbosch
analysis : **alc :** 13.89 % vol **rs :** 2.7 g/l **pH :** 3.3 **ta :** 6.2 g/l
type : White
pack : Bottle

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.