

Kaapzicht Combination 2003

Rich wheat-Champagne colour; A zesty blend of Chenin Blanc and Sauvignon Blanc with aromatic tropical fruit aromas intertwined with the cut grass of the Sauvignonâ€™s characteristics. Green Herbs and fruit-salad flavours mingle with the gentle acid that gives this mouth-watering wine a finish that ends on a strong flavourful, almost off-dry note.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 12.22 % vol rs : 4.6 g/l pH : 3.23 ta : 6.1 g/l

type : White

pack : Bottle

ageing : 2 - 3 years

in the vineyard : Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of Â±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 Â½ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.