

Kaapzicht Hanepoot Jerepigo 2000

Veritas 2002 - Bronze

Light lemon yellow colour. Very appealing scents of honey, nuts, and raisins topped with a hint of spice. Fresh and lively palate with lots of sweet Muscat fruitiness. Nice acid to balance the sweetness and give the finish a lift.

Add crushed ice for a long summer cooler or good with desserts like baked apple with honey and raisins or any banana desserts.

variety : Muscat dAlexandrie | 100% Muscat dAlexandrie

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 17.89 % vol rs : 188.0 g/l pH : 3.14 ta : 5.6 g/l

type : Dessert

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ageing : 30 years

in the vineyard : Vines planted in Estcourt type, weathered granite topsoil on a layer of gravel, above a crumbly clay sub soil. Yield of 8 tons per hectare.

about the harvest: Cold morning grapes were picked, destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added.

in the cellar : 24-hour skin contact was given before being lightly pressed. The juice was settled clean and treated with Bentonite to make protein stable before being fortified to 17,5% Alc. The wine was sent to SBM for bottling.