

Cape View Chenin Blanc Special Late Harvest 1997

This youthful wine has crisp and delicate aromas of peachy sweetness with honeyed, spicy hints. The balance, integrated acid provides freshness and acts as a foil to the ripe fruit salad flavours. A soft, lingering finish rounds off this wine. Ready to drink, but given a few years bottle age, it should pick up a few more interesting facets.

Serve well-chilled with bobotie, seafood curry, fresh fruit in season, most desserts and with Camembert cheese.

variety : Chenin Blanc | Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin :

analysis : alc : 12.27 % vol rs : 37.2 g/l pH : 3.31 ta : 6.6 g/l

type : White

ageing : Can be enjoyed now or for up to 4 years after vintage.

about the harvest: Picked at full ripeness.

in the cellar : 4 hrs skin contact with enzymes. Fermentation was stopped, leaving 37 g/l sugar.

