

Kaapzicht Sauvignon Blanc 2006

Approachable, ripe style with fresh cut grass and guava flavours; soft textured acidity lifts the fruit and adds zing to the finish - Elsie Pels-Cape Wine Master.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Charl Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 12.62 % vol **rs** : 2.4 g/l **pH** : 3.14 **ta** : 6.2 g/l

type : White **style** : Dry

pack : Bottle

ageing : 3-5 years.

in the vineyard : Vines planted in Estcourt type soil. Yield of 10 tons per hectare.

about the harvest: Made reductively. Grapes were harvested cool. Stopped harvesting at 25°C.

in the cellar : Dry ice was used to control oxidation. Grapes were given ± 8-10 hours skin contact. Used enzymes to help extract flavours while on skins. VIN 7 Yeast was used. 2 Months lease contact.

