

Kaapzicht Combination 2006

The light tropical fruit salad flavours of Chenin Blanc is lifted with zesty lemongrass and Cape gooseberry tones from the Sauvignon Blanc component; fresh and easy-drinking - Elsie Pels â€™ Cape Wine Master.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 12.28 % vol rs : 2.9 g/l pH : 3.12 ta : 6.3 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 $\hat{A}\pm 10$ tons per hectare.

in the cellar : The Chenin Blanc and Sauvignon Blanc are made separately in a reductive method, the juice is given up to 24 hours skin contact and 2 $\hat{A}\frac{1}{2}$ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.

