

Kaapzicht Sauvignon Blanc 2008

Pale straw tinged with green; ripe passion fruit and cape gooseberry flavours with leafy green melon on the finish; gently balancing acidity invites a match with summer salads and seafood pasta dishes.

Elsie Pels - Cape Wine Master

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Charl Coetzee

wine of origin : Stellenbosch

analysis : alc : 12.97 % vol rs : 3.1 g/l pH : 3.40 ta : 6.2 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

ageing : 3-5 years

in the vineyard : Vines planted in weathered granite type soil.

about the harvest: Grapes were harvested cool with harvesting stopped at 25° C. Yield of 10 tons/ha.

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

