

## Kaapzicht Chenin Blanc 2008

2008 Michelangelo International Wine Awards - Gold medal

Fresh guava and green apple flavours with a lovely fresh streak of lime; easy drinking with an attractive well rounded finish; perfect as an aperitif or with gently spiced dishes

*Elsie Pels - Cape Wine Master*

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kaapzicht Wine Estate

**winemaker :** Charl Coetzee

**wine of origin :** Stellenbosch

**analysis :** alc : 12.88 % vol    rs : 3.2 g/l    pH : 3.17    ta : 6.1 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

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**ageing :** 2 - 4 years

**in the vineyard :** Vines planted in weathered granite topsoil and crumbly clay sub-soil.

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

**in the cellar :** Made reductively. Grapes were harvested cool. We stopped harvesting at 25° C. Grapes were given ± 8-10 hours skin contact. Enzymes were used to help extract flavours while on the skins. VIN 13 Yeast was used.

