

Kaapzicht Combination 2008

Pale gold with rich tropical flavours; guava and pineapple lifted by refreshing green herb and fig tones make for an exciting mouthful; gently balanced with a well rounded finish.

Elsie Pels - Cape Wine Master

variety : Sauvignon Blanc | 50% Sauvignon Blanc, 50% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : **alc** : 12.8 % vol **rs** : 3.3 g/l **pH** : 3.30 **ta** : 6.3 g/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

ageing : 2 - 3 years

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

about the harvest: Yield of ±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 2½ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.

