

Kaapzicht Sauvignon Blanc 2009

Pale straw with a tinge of green; mouth watering crisp green apple and cape gooseberry flavours abound with some fig leave and cut grass aromas bringing the taste of sunshine to the glass; lovely mouth feel with gently balanced acidity to create a fresh, yet rounded finish.

Elsie Pels - Cape Wine Master

A delicious match with crunchy summer salads or seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 2.3 g/l pH : 3.27 ta : 6.9 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: Yield of 10 tons/ha.

in the cellar : Made reductively. Grapes were harvested during early morning hours in cool temperatures and were given ± 8-10 hours skin contact. Enzymes were used to help extract flavours while on the skins. VIN 7 Yeast was used. Wine lay on the lees for 3 months before being racked, cleaned & bottled.

