

## Kaapzicht Combination 2009

Pale straw colour, ripe tropical fruit flavours and fragrant Chenin Blanc characteristics is lifted by refreshing cut grass and nettle tones of the Sauvignon Blanc, adding crunch and balance to the richer tropical tones, easy drinking with a well-rounded aftertaste.

*Elsie Pels - Cape Wine Master*

Perfect on its own or with Mussels steamed in wine.

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

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : alc : 12.97 % vol   rs : 3.9 g/l   pH : 3.325   ta : 7.1 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  $\pm$ 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 2½ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.

