

## Kaapzicht Hanepoot Jerepigo 2007

Pale golden straw colour with luscious Muscat aromas inviting a sip; viscous but well balanced and not syrupy with layers of papaya, lychee and orange marmelade giving a true taste of summer's abundance; silky, smooth with enough acidity for a clean, "more-ish" finish.

*Elsie Pels - Cape wine Master*

Serve over fresh fruit salad for dessert or serve over crushed ice with a dash of bitter lemon for a cocktail.

**variety** : Muscat dAlexandrie | 100% Muscat dAlexandrie

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 18.5 % vol **rs** : 183.5 g/l **pH** : 3.27 **ta** : 5.4 g/l

**type** : Dessert **style** : Sweet

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

**ageing** : Maturation potential of 30 years.

**in the vineyard** : Bush Vines planted in weathered granite topsoil on a layer of gravel and a crumbly clay sub soil.

**about the harvest**: Grapes were picked on a cold morning. Yield of 8 tons per hectare.

**in the cellar** : After harvesting grapes were destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added. 24-hour skin contact was given before being lightly pressed. The juice was settled clean and treated with Bentonite to make protein stable before being fortified to 18.5% Alc.

