

Kaapzicht Combination 2010

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 | 69% Sauvignon Blanc, 31% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Elsie Pels

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 3.3 g/l pH : 3.41 ta : 6.4 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : 2 - 3 years

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

about the harvest: Yield of ± 7 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 2 wines are then blended together to produce the best Combination of both cultivars.

