

Kaapzicht Chenin Blanc 2010

Pale straw with lovely aromas of freshly cut hay, orange blossom, mimosa flowers and tropical melon and peach tones; nicely balanced with a delicious tangy finish making it the perfect aperitif.

Elsie Pels - Cape Wine Master

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.64 % vol rs : 3.4 g/l pH : 3.44 ta : 7.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

2010 Wine Magazine Best Value Awards - Best Value for Money Award

2009 Michelangelo International Wine Awards - Silver medal

2009 Wine Magazine Best Value Awards - Best Value for Money Award

ageing : 2 - 4 years

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

about the harvest: Yield of 7 tons/ha.

in the cellar : Made reductively. Grapes were harvested during early morning hours in cool temperatures and were given \pm 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.

