

Kaapzicht Hanepoot Jerepigo 2008

Beautifully fragrant grapey flavours fill the glass overlaid with honeysuckle notes; unctious and full sweet luscious muscat and sultana flavours; sweetness well balanced with lively acidity for a harmonious finish; delicious fortified dessert wine to enjoy chilled with apple and almond tart or fresh fruit platter.
Elsie Pels - Cape wine Master

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

variety : Muscat d'Alexandrie | 100% Muscat d'Alexandrie

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : **alc** : 18.41 % vol **rs** : 201.8 g/l **pH** : 3.11 **ta** : 5.6 g/l

type : Fortified **style** : Sweet **body** : Full

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. Yield of 8 tons per hectare.

about the harvest: Cold morning grapes were picked.

in the cellar : The 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% alcohol.

