

Kaapzicht Sauvignon Blanc 2010

Pale straw with a tinge of green; mouth watering crisp green apple and cape gooseberry flavours abound with some fig leave and cut grass aromas bringing the taste of sunshine to the glass; lovely mouth feel with gently balanced acidity to create a fresh, yet rounded finish.

Delicious match with crunchy summer salads or seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.18 % vol rs : 3.5 g/l pH : 3.41 ta : 6.6 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

ageing : 3-5 years

in the vineyard : Vines planted in weathered granite type soil. Yield of 10 tons per hectare.

about the harvest: Made reductively. Grapes were harvested during early morning hours in cool temperatures.

in the cellar : Grapes were given ± 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 and bottled.

