

Kaapzicht Chenin Blanc 2011

Light golden straw with appetizing stone fruit and honey comb flavours lifted with delicate floral tones; bright and fresh but nicely focussed with a rounded texture and good balance.

Elsie Pels - Cape Wine Master

Enjoy as an easy-drinking aperitif or delicious paired with Thai spiced duck salad.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.38 % vol rs : 3.0 g/l pH : 3.38 ta : 6.9 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

ageing : 2 - 4 years

in the vineyard : Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 7 tons per hectare.

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 ±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.

