

## Kaapzicht Combination 2011

Very pale straw with ripe tropical tones of guava, watermelon and green apple; some herbaceous flavours and flinty minerality adds interest; succulent with soft ripeness and well-integrated acidity.

*Elsie Pels - Cape Wine Master*

Enjoy this season with summery goats cheese salad.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler Jnr

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.9 % vol **rs** : 3.1 g/l **pH** : 3.37 **ta** : 6.3 g/l

**type** : White **style** : Dry **taste** : Mineral

**pack** : Bottle **closure** : Screwcap

**ageing** : 3 - 5 years

**in the vineyard** : Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 8 tons per hectare.

**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.

