

Kaapzicht Sauvignon Blanc 2011

Very pale straw with ripe tropical tones of guava, wintermelon 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
pack : Bottle **closure** : Screwcap

ageing : 3 - 5 years

in the vineyard : Vines planted in weathered granite type soil. Yield of 8 tons per hectare.

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

in the cellar : Made reductively. Grapes 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 and bottled.

