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Kaapzicht Chardonnay 2009 DISCONTINUED

Creamy citrus and floral tones on the nose with layered caramel, toasted nuts and integrated wood vanillin's; smoothly textured and approachable with evolved marmalade, caramelized apple, lees and lemon flavours , delicate rather than weighty with a touch of citrus on the finish.

Enjoy with grilled chicken served with mushroom sauce.



variety : Chardonnay | 100% Chardonnay
winery : Kaapzicht Wine Estate
winemaker : Danie Steytler
wine of origin : Stellenbosch
analysis : **alc :** 13.64 % vol **rs :** 1.4 g/l **pH :** 3.55 **ta :** 6.1 g/l
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

ageing : Ageing Potential: 3 - 5 years

in the vineyard : Vines planted in weathered granite type soil. Yield of 3 tons per hectare.

about the harvest: The grapes were harvested at 24 degrees Balling.

in the cellar : Grapes underwent whole bunch pressing. The acidity of the juice was lifted to 7.5g/l and the juice was inoculated with VIN 13 yeast. The wine was immediately pumped into 225l French oak barrels and left to ferment dry. After 5 months of lying on the lees, the wine was racked and placed back into the barrels for a further 4 months, after which it was stabilised and bottled.