

Kaapzicht Chenin Blanc 2012

Ripe quince, pineapple and stone fruit, with some interesting savoury undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish

Juicy poolside sipper, also a winner with al fresco meals.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.32 % vol rs : 2.3 g/l pH : 3.42 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

Michelangelo International Awards 2012 - Gold Medal

Best Value Award Under R80 2013

Veritas Wine Awards 2012 - Bronze Medal

ageing : 2 - 4 years

in the vineyard : Vines planted in weathered granite topsoil and crumbly clay sub-soil.

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 \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.

