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# Cape View Chenin Blanc 2000




A very bright medium straw yellow colour. Aromas range from dried grass, floral and tropical fruit to spice. The flavours are full and ripe and the mouthfeel is smooth, rich and creamy but ends with a lovely almond nuttiness, which stays in the mouth for ages. Ideal for patio sipping. Enjoy with grilled fish or chicken, cheese soufflÃ©, seafood, pasta or gammon.

**variety :** Chenin Blanc | Chenin Blanc
**winery :** Kaapzicht Wine Estate
**winemaker :** Danie Steytler
**wine of origin :**
**analysis :** **alc :** 14.43 % vol **rs :** 2.6 g/l **pH :** 3.26 **ta :** 6.0 g/l
**type :** White

**ageing :** Drink now and up to 4 years maturation.

**in the cellar :** The grapes were harvested from 14/02/2000 at 24.4Â°B. They were destalked, cooled through a mash cooler and given 4 hours skin contact with enzymes. Free run juice and juice from light pressings of up to 1 bar were taken. The juice was settled clean. The clean juice was fermented dry with DV 10 yeast in 14 days at 16Â°C. 4Â½ months extended lees contact was given before sulphured up and filtered. The wine was cold stabilised and bottles on 22/08/2000.