

Kaapzicht Sauvignon Blanc 2012

Green apple, freshly cut grass and lime aromatics interplay with punchy tropical fruit and ripe fig. Fresh, crisp and vinramt, with friendly balance making for super drinkability.

Great lunch partner to chicken salad, or fish on the braai.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : **alc** : 12.67 % vol **rs** : 2.8 g/l **pH** : 3.27 **ta** : 6.4 g/l

type : White **style** : Dry

pack : Bottle **closure** : Screwcap

Silver Medal at Michelangelo International Awards 2012

ageing : 3 - 5 years

in the vineyard : Vines planted in weathered granite type soil.

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

Yield of 8 tons per hectare.

in the cellar : Made reductively. Grapes 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.