

Kaapzicht Combination 2012

Light, fruity blend from Sauvignon and Chenin Blanc. Sauvignon driven aromatics of green fruit, elderflower and granadilla, with herbatious, nettle notes adding interest. The palate is broadened by some richness from the Chenin, balanced by brisk acidity, with a dry and refreshing finish.

Wonderful companion to Sushi, or tempura fried shellfish.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : **alc** : 12.85 % vol **rs** : 2.1 g/l **pH** : 3.38 **ta** : 5.6 g/l

type : White **style** : Dry **taste** : Mineral

pack : Bottle **closure** : Screwcap

Best Value below R 80 - Best Value Wine Guide 2013

ageing : 2 - 3 years

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

about the harvest: A Yield of ± 7 tons per hectare.

in the cellar : The Chenin Blanc and Sauvignon Blanc are made separately in a reductive method, the juice is given up to 24 hours skin contact and 2½ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.