

## Kaapzicht Chenin Blanc 2013

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 : 13.21 % vol    rs : 2.5 g/l    pH : 3.45    ta : 6.0 g/l

**type :** White    **style :** Dry

**pack :** Bottle    **closure :** Cork

Michelangelo International Wine Awards, SA 2013 - Gold

**ageing :** 2 - 4 years

**in the vineyard :** Vines planted in weathered granite topsoil and crumbly clay sub-soil. Some of the fruit coming from a vineyard planted in 1947 (second oldest Chenin in the country).

**about the harvest:** Yield of up to 4 tons per hectare.

**in the cellar :** Made reductively. Grapes were harvested during early morning hours in cool temperatures and 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.

