

## Kaapzicht Sauvignon Blanc 2014

Green apple, freshly cut grass and lime aromatics interplay with punchy tropical fruit and fresh figs. Fresh, and vibrant, with a brisk acidity that makes for a mouth-watering, dry finish.

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

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Kaapzicht Wine Estate

**winemaker** : Danie Steytler

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.92 % vol **rs** : 2.6 g/l **pH** : 3.21 **ta** : 6.9 g/l

**type** : White **style** : Dry **taste** : Fruity

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : 3 - 5 years

**in the vineyard** : Vines planted in weathered granite type soil. Yield of 10 tons per hectare.

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

**in the cellar** : Made reductively. The 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.

