

## Kaapzicht Chenin Blanc 2014

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** : 13.36 % vol   **rs** : 1.8 g/l   **pH** : 3.56   **ta** : 6.0 g/l

**type** : White   **style** : Dry

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

**ageing** : 2 - 4 years

**in the vineyard** : Old bush vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of up to 4 tons per hectare. 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.

