

Kaapzicht The 1947 Chenin Blanc 2014

From 72-year-old vines, the aromatics of Kaapzicht 1947 Chenin Blanc 2014 are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honied yellow peaches, fynbos and sweet pineapple confit. There is such focused depth, full bodied plump texture and complexity with fabulous nuances of tangerine peel, naartjie pulp, lychee concentrate and a honied bon bon intensity. A super impressive wine with power, breadth and weight but a balancing harmonious acidity. The true personification of delicious old vine Chenin Blanc statesmanship.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.43 % vol rs : 4.4 g/l pH : 3.41 ta : 5.6 g/l

type : White **style :** Dry **wooded**

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

2016 Platter's Wine Guide - 5 stars

2015 Top 20 Wines SA - 95 pts

2015 Tim Atkin SA Special Report - 91 pts

Greg Sherwood - 93 pts

ageing : 2 - 4 years

Four generations of Steytlers have been custodians of this special site for almost eight decades. Today, it is one of the oldest Chenin Blanc vineyards in the country. It's deeply connected to our history and our home, making it impossible to mimic. The wine exemplifies the tension between generosity and restraint found in Bottelary Chenin Blanc.

in the vineyard : Old bush vine planted by Danie Jnr's great grandfather in 1947. The vineyard has been registered as a single vineyard, making it the second oldest Chenin block in the country. Originally 6ha in size, only 1ha of the very low yielding vineyard remains.

in the cellar : Grapes come from a 1947 block, SA's second oldest planted to Chenin, and hence the name. Winemaking is "very hands off" - spontaneous fermentation and maturation for 12 months in various sizes of barrel, about 50% new.

The wine is slightly higher in alcohol by volume (14.05% compared to 13.6% in the case of 2013), lower in total acidity (5.0g/l vs 5.4g/l) and naturally went through malolactic fermentation whereas the 2013 didn't causing Steytler to profess a mild concern that it doesn't have the same drive as its predecessor.

