

Kaapzicht Sauvignon Blanc 2015

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 : 13.57 % vol rs : 1.8 g/l pH : 3.51 ta : 5.9 g/l

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

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

2015 Michelangelo Awards - Gold

ageing : 3 - 5 years

in the vineyard : Vines planted in weathered granite type soil.

about the harvest: Grapes were harvested during early morning hours in cool temperatures. Yield: 10tons per hectare

in the cellar : Made reductively. The grapes were given \pm 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.

