

Kaapzicht Sauvignon Blanc 2016

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 : 12.86 % vol rs : 2.1 g/l pH : 3.52 ta : 6.1 g/l

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

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

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 ± 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.

