

Kaapzicht Kliprug Chenin Blanc 2016

Wonderful sun-ripe yellow fruit with crunchy apple, fresh pineapple and a lick of oak. The palate is medium bodied and fresh, but with fleshy texture and good weight. A rich fruited core of fruit on the mid-palate builds to a crisp, dry finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.48 % vol rs : 4.0 g/l pH : 3.48 ta : 5.4 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

ageing :

2 - 4 years

in the vineyard :

Planted in 1982 this old bush vines now never yield more than 4 tons per hectare. Unirrigated and planted in weathered granite topsoil and crumbly clay sub-soil. It is called "Kliprug" by the laborers cause of all the numerous rocks on the ground.

about the harvest:

Grapes are picked by hand.

in the cellar :

Grapes are whole bunch pressed without the use of Sulphur. The juice is left 1 day to settle before racking it to barrels and leaving it to naturally ferment until dry. The wine is stirred once a month and kept in the 300/400 and 500L barrels for almost a year before sulphuring up and bottling it. The RS is natural sugar which did not ferment dry.

