

## Kaapzicht Sauvignon Blanc 2017

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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.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler

**wine of origin :** Stellenbosch

**analysis :** alc : 13% % vol    rs : 1.8 g/l    pH : 3.39    ta : 6.2 g/l

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

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

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**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.

