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Kaapzicht Chenin Blanc 2017

Ripe quince, pineapple and stone fruit with some interesting savoury undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish.

Juicy poolside sipper, also a winner with al fresco meals.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Kaapzicht Wine Estate
winemaker : Danie Steytler Jnr
wine of origin : Stellenbosch
analysis : **alc :** 13.33 % vol **rs :** 1.8 g/l **pH :** 3.49 **ta :** 5.5 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap



ageing :

2 - 4 years

in the vineyard :
Old bush vines planted in weathered granite topsoil and crumbly clay sub-soil. Some of the fruit coming from a vineyard planted in 1947 (second oldest Chenin in the country).

about the harvest:
Yield of up to 4 tons per hectare.

in the cellar :
Made reductively. Grapes were harvested during early morning hours in cool temperatures and 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.