

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.

