

Kaapzicht The 1947 Chenin Blanc 2018

From 72 year old vines, the aromatics are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honied yellow peaches, fynbos and sweet pineapple confit. There is such focused depth, full bodied plump texture and complexity with fabulous nuances of tangerine peel, naartjie pulp, lychee concentrate and a honied bon bon intensity. A super impressive wine with power, breadth and weight but a balancing harmonious acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler jnr

wine of origin : Stellenbosch

analysis : alc : 13.43 % vol rs : 4.4 g/l pH : 3.41 ta : 5.6 g/l

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

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

2019 Veritas Wine Awards - Gold

ageing : Drink now and over the next 25 years.

Four generations of Steytlers have been custodians of this special site for almost eight decades. Today, it is one of the oldest Chenin Blanc vineyards in the country. It's deeply connected to our history and our home, making it impossible to mimic. The wine exemplifies the tension between generosity and restraint found in Bottelary Chenin Blanc.

in the vineyard :

Old bush vine planted by Danie Jnr's great grandfather in 1947. The vineyard has been registered as a single vineyard, making it the second oldest Chenin block in the country. Originally 6ha in size, only 1ha of the very low yielding vineyard remains.

about the harvest: Hand-picked.

in the cellar :

Winemaking is very hands on Hand-picked, whole bunch pressed, settled overnight, natural fermentation in French and Hungarian oak barrels. 1 year in different barrels, 500L, 300L and 225L ranging from new to 2nd fill, and then a barrel selection is made to make up the final blend.

