

Kaapzicht Kliprug Chenin Blanc 2019

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.92 % vol rs : 2.6 g/l pH : 3.46 ta : 5.0 g/l

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

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

2020 Chenin Blanc Top 10 Challenge

2020 Veritas Awards - Double Gold

ageing :

2 - 4 years

in the vineyard : Planted in 1982 this old bush vines now never yields more than 4 tons per Hectare. Unirrigated and planted in weathered granite topsoil and crumbly clay sub-soil it's 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 picked by hand and then 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.

