

## Kaapzicht Chenin Blanc 2022

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Ripe quince, pineapple and stone fruit with some interesting savory 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.

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Kaapzicht Wine Estate

**winemaker :** Danie Steytler Jnr

**wine of origin :** Stellenbosch

**analysis :** alc : 13.63 % vol    rs : 1.4 g/l    pH : 3.42    ta : 5.6 g/l

**type :** White    **style :** Dry

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

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2022 Michelangelo Awards - Gold

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### ageing :

2 - 4 years

### in the vineyard :

Old bush vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of up to 4 tons per hectare. Some of the fruit coming from a vineyard planted in 1947 (second oldest Chenin in the country).

**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 flavor's while on the skins. VIN 7 Yeast was used. Wine lay on the lees for 3 months before being racked, cleaned & bottled.

