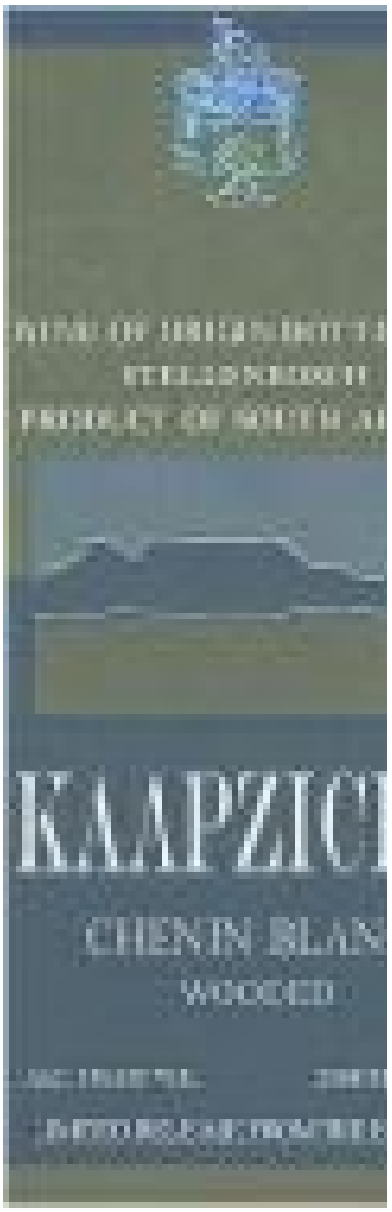
wine.co.za
easiest way to buy wine

Kaapzicht Chenin Blanc 1997 (wooded)

Invigoratingly fresh and dry. Aromas of green apple, peach and hay with hints of spicy oak that follow through onto the palate. Medium-bodied with fresh acidity and a lively finish.

Well chilled with cold picnic meals, smoked fish, mild curries, light pasta dishes, especially with seafood sauce, Tarragon chicken.



variety : Chenin Blanc | Chenin Blanc
winery : Kaapzicht Wine Estate
winemaker : Danie Steytler
wine of origin : Stellenbosch
analysis : **alc :** 13.08 % vol **rs :** 3.6 g/l **pH :** 3.35 **ta :** 6.7 g/l

1998 Veritas Wine Awards - Bronze

ageing : 2 - 3 years

in the vineyard : The Kaapzicht Chenin Blanc was made from grapes harvested on a southeastern slope. The soil is an east court type, which is weathered granite topsoil on a gravel layer with a crumbly clay sub soil. The Chenin Blanc was grafted on a R99 rootstock and was planted in 1983. It was kept bush vine and is a dry land vineyard where no irrigation is done. Production was 9 Ton/Ha in 1997.

in the cellar : After crushing + - 4 hours skin contact. A small percentage of wine was fermented in oak barrels. The remainder was tank fermented and half of this wine was aged in brand new oak barrels.