

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.



Kaapzicht Wine Estate

Stellenbosch

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