

## 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.

