

## Kaapzicht Chenin Blanc 2023

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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 : 13.29 % vol    rs : 3.4 g/l    pH : 3.47    ta : 5.8 g/l

**type :** White    **style :** Dry

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

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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).

**about the harvest:** Grapes are hand-harvested.

**in the cellar :** Grapes were destemmed, crushed and gently pressed. After pressing the juice is settled in stainless steel tanks overnight. The clean juice is racked to its fermentation tank where the juice is inoculated with specially selected yeast strains to illustrate true varietal characters. After fermentation the wine is racked off its gross-lees, and stored in full tanks on the fine-lees until bottling. Prior to bottling the wine is stabilized and filtered. Final additions are made before bottling under inert conditions with CO2 ranges between 1200 and 1100 mg/L

