

Kaapzicht Kliprug Chenin Blanc 2022

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.24 % vol rs : 2.9 g/l pH : 3.29 ta : 5.6 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

2023 Gilbert & Gaillard International Challenge - 92 Points

ageing :

Aging: 4 years

Back in 1982 when our winemaker Danie Jnr was two years old, this vineyard was planted on a rocky ridge - Kliprug - dotted with rough iron-rich stones. These dryland bushvines have heritage and wisdom, imparting texture, balance and a magical old vine x-factor.

in the vineyard : Planted in 1982 this old bush vines now never yields more than 4 tons per Hectare. Unirrigated and planted in weathered granite topsoil and crumbly clay sub-soil it's called "Kliprug" by the laborers cause of all the numerous rocks on the ground.

about the harvest: Grapes harvested from registered heritage vineyard planted in 1982.

in the cellar :

Handpicked crushed and destemmed (with skin-contact in press). Natural sedimentation overnight after pressing (light and gentle pressing with maximum pressure of 0.8 kPa). After settling, the wine is racked to 400L and 500L barrels for spontaneous fermentation. Fermentation can last between 2 – 4 weeks. The wine is aged in barrel for 10 months prior to bottling.

