

Kaapzicht The 1947 Chenin Blanc 2020

From 72 year old vines, the aromatics of Kaapzicht The 1947 Chenin Blanc 2020 are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honied yellow peaches, fynbos and sweet pineapple confit. There is such focused depth, full bodied plump texture and complexity with fabulous nuances of tangerine peel, naartjie pulp, lychee concentrate and a honied bon bon intensity. A super impressive wine with power, breadth and weight but a balancing harmonious acidity.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler Jnr

wine of origin : Stellenbosch

analysis : alc : 13.27 % vol rs : 5.4 g/l pH : 3.41 ta : 5.9 g/l

type : 0 **style :** 0 **body :** 0 **taste :** 0 **wooded**

pack : 0 **size :** 0 **closure :** 0

2022 Platter's Wine Guide - 5 stars

2021 Tim Atkin SA Special Report - 96 points

Four generations of Steytlers have been custodians of this special site for almost eight decades. Today, it is one of the oldest Chenin Blanc vineyards in the country. It's deeply connected to our history and our home, making it impossible to mimic. The wine exemplifies the tension between generosity and restraint found in Bottelary Chenin Blanc.

in the vineyard :

Old bush vine planted by Danie Jnr's great grandfather in 1947. The vineyard has been registered as a single vineyard, making it the second oldest Chenin block in the country. Originally 6ha in size, only 1ha of the very low yielding vineyard remains.

about the harvest: The grapes are hand picked.

in the cellar :

Winemaking is minimalistic. No yeast, no enzymes, no sulphur, nothing except the best quality Chenin Blanc grapes. Hand-picked, whole bunch pressed, settled overnight, natural fermentation in French oak barrels. Only 3 x 500L barrels are used, 1 new, 1 second and 1 third fill. The best possible blend is then bottled after 11 months.

