

Kaapzicht The 1947 Chenin Blanc 2021

Kaapzicht The 1947 Chenin Blanc 2021's aromatics are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honeyed yellow peaches, fynbos and sweet pineapple confit. There is focused depth, full bodied plump texture and complexity with nuances of tangerine peel, naartjie pulp and lychee.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler jnr

wine of origin : Stellenbosch

analysis : alc : 13.51 % vol rs : 3.2 g/l pH : 3.35 ta : 6.2 g/l

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

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

2023 Platter's Wine Guide - 4 Stars

2022 Tim Atkin SA Special Report - 95 points

2022 Neal Martin Report - 93 points

ageing : 10 - 15 years.

Four generations of Steytlers have been custodians of this special site in Stellenbosch 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: Grapes are hand harvested from the second oldest registered heritage vineyard in South Africa.

in the cellar :

Handpicked, 50% whole-bunch pressed, 50% crushed and destemmed (with skin-contact in press). Natural sedimentation overnight after pressing (light and gentle pressing with maximum pressure of 0.8kpa). After settling, the wine is racked to 500l barrels for spontaneous fermentation. Fermentation can last between 2-4 weeks. The wine is aged in barrel for 10 months prior to bottling and bottled unfiltered and unfined.

