

Kaapzicht Chenin Blanc 2002

There is plenty of aromatic vitality: green guavas with leafy herbs, drying apples, fruit salad and flowers are some of the scents to tempt one to take a sip. On the palate the wine is well-balanced and intense, delicious succulent fruit. A smooth, easy mouthful brightened by crisp yet unobtrusive acid. Ends beautifully clean on a high note. A dry white wine with tropical fruit flavours. Enjoy with grilled fish or chicken, seafood, pasta or gammon.

variety : Chenin Blanc | Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 1.8 g/l pH : 3.44 ta : 6.7 g/l

2003 John Platter Wine Guide November 2004 - 3 Stars

ageing : 3 - 5 years

in the vineyard : Vines grown in weathered granite topsoil with crumbly clay sub-soil.

about the harvest: Yield: 10 ton per Ha

in the cellar : Made reductively two and a half months on the lees before sulphuring up.

