wine.co.za
easiest way to buy wine

Capelands Classic Cape White 2002

The wine is bright lime green in colour with an attractive bouquet of honey and hints of melon and apricot. The honey follows through on the palate where it is complemented by flavours of fresh cut grass, beautifully rounded off with well-balanced acidity.



variety : Colombard | Colombard, Chenin Blanc, Sauvignon Blanc
winery : Capelands
winemaker : Frans Smit
wine of origin : Western Cape
analysis : **alc :** 12.97 % vol **rs :** 3.87 g/l **pH :** 3.57 **ta :** 5.02 g/l
type : White

ageing : Enjoy within 18 months from harvest.

in the vineyard : Average temperature - Summer 27Â° C
- Winter 10Â° C
Annual rainfall 350 mm
Proximity to ocean 100 km
SOIL: Malmesbury Scaley, Glen Rosa, Hutton and Oakleaf
VITICULTURE: Colombar, Chenin Blanc and Sauvignon Blanc trellised and bushvines planted on southerly slopes yielded an average of 10 tons of grapes per hectare.

about the harvest: The grapes were picked at 23Â° Balling.

in the cellar : Fermentation took place in stainless steel tanks at 12Â° Celsius and the wine was left on the lees for 2 months after fermentation.