

Capelands White 2003

The wine is brilliantly clear and pale lime in colour with an attractive bouquet of fruit salad, cut grass, sweet melon and hints of apricot. These flavours follow through on the dry, medium-bodied palate and the wine is clean and fresh with well-balanced acidity.

Serve with light meals.

variety : Colombard | Colombard, Chenin Blanc, Chardonnay

winery :

winemaker : Frans Smit

wine of origin :

analysis : alc : 12.72 % vol rs : 2.2 g/l pH : 3.48 ta : 6.5 g/l

type : White **style :** Dry

pack : Bottle

ageing : Enjoy now, or within 18 months from harvest.

in the vineyard : Chenin Blanc, Colombard and Sauvignon Blanc bushvines that are 12 years old and planted on eastern slopes yielded the grapes for this wine. The vines received supplementary drip irrigation and produced an average of 9 tons of grapes per hectare.

Soil: Oakleaf, Wasbank, Tukul, Karoo Scaley

in the cellar : The grapes were picked at 23Â° Balling. Fermentation took place in stainless steel tanks under temperature-controlled conditions.