

## Kaapzicht Chenin Blanc 2003

main variety Chenin Blanc

vintage 2003

analysis alc: 13.94 | ph: 3.59 | rs: 1.5 | ta: 7.0

type White

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

A clean, fresh wine with a clear, lime-green colour. Green guavas with leafy herbs, and drying apples aromas leads into a good, but lightweight delicious succulent fruit palate. The wine is well balanced and intense. A freshly-fruited wine with a zesty, dry finish.

### ageing potential

2 - 4 years

### blend information

100% Chenin Blanc

### food suggestions

Enjoy with grilled fish or chicken, seafood, pasta or Gammon.

### in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 10 tons per hectare.

### in the cellar

Made reductively, the juice is given up to 24 hours skin contact and 2 ½ months on the lease before sulphuring up.