

Kaapzicht Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2004

analysis alc: 13.41 | ph: 3.28 | rs: 2.9 | ta: 6.4

type White

producer Kaapzicht Wine Estate

winemaker Charl Coetzee

wine of Stellenbosch

tasting notes

Fresh crushed nettle flavours with ripe gooseberry and melon complexity; well rounded with a crisp finish.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted in Estcourt type soil. Yield of 10 tons per hectare.

about the harvest

Made reductively. Grapes were harvested cool. Stopped harvesting at 25°C.

in the cellar

Dry ice was used to control oxidation. Grapes were given ± 8-10 hours skin contact. Enzymes to help extract flavours while on skins. VIN 7 Yeast was used. 2 Months lease contact. The RS was lifted to 3.0 g/l

