

Kaapzicht Chenin Blanc 2005

main variety Chenin Blanc

vintage 2005

analysis alc: 13.41 | ph: 3.39 | rs: 2.7 | ta: 7.3

type White

producer Kaapzicht Wine Estate

winemaker Charl Coetzee

wine of Stellenbosch

tasting notes

Pale lime green glints with layers of honeycomb, honeysuckle and elderflowers on the nose. Mouth filling flavours of guava, melon and peach tapers into a touch of minerality on the finish.

ageing potential

2 - 4 years

blend information

100% Chenin Blanc

in the vineyard

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

about the harvest

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

in the cellar

Grapes were given ± 8 - 10 hours skin contact. Enzymes to help extract flavours while on skins. VIN 13 Yeast was used. 2 Months lease contact, and the RS was lifted to 3,0 g/l.

