

Kaapzicht Combination 2005

main variety Chenin Blanc

vintage 2005

analysis alc: 13.85 | ph: 3.18 | rs: 4.3 | ta: 6.6

type White

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

The light tropical fruit salad flavours of Chenin Blanc is lifted with zesty lemongrass and Cape gooseberry tones from the Sauvignon Blanc component; fresh and easy-drinking.

ageing potential

2 - 3 years

blend information

70% Chenin Blanc, 30% Sauvignon Blanc

in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of $\hat{A}\pm 10$ tons per hectare.

in the cellar

The Chenin Blanc and Sauvignon Blanc are made separately in the reductive method, the juice is given up to 24 hours skin contact and 2 $\hat{A}\frac{1}{2}$ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.

