

Kaapzicht Chenin Blanc 2001

main variety Chenin Blanc

vintage 2001

analysis alc: 13.0 | ph: 3.63 | rs: 3.7 | ta: 5.3

type White

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

A clean, fresh wine with a clear, lime-green colour. A shy nose of greengage and capsicum aromas leads into a good, but light-weight pear-toned palate. A freshly-fruited wine with a zesty, dry finish.

ageing potential

1 - 4 years

blend information

100% Chenin Blanc

food suggestions

Ideal for patio sipping. Enjoy with grilled fish or chicken, cheese souffl , seafood, pasta or Gammon.

in the vineyard

Soil: Weathered granite top-soil with crumbly clay sub-soil. Yield: 10 ton per HA

about the harvest

Grapes were harvested at 22  Balling, destalked and lightly pressed, after 4hrs skin contact in press.

in the cellar

Fermented dry with Vin 13 yeast at 15 C. 3 months lease contact was given.