

## Kaapzicht Chenin Blanc 2004

main variety Chenin Blanc

vintage 2004

analysis alc: 13.89 | ph: 3.3 | rs: 2.7 | ta: 6.2

type White

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

Lively melange of mixed fruits on the nose; delightful fresh fruit salad nuances waft from glass to nose to remind and recall outdoor summer meals. Zippy and crisp natural acidity enhances the melon overtones on the medium bodied palate. The fruit and acid profile is splendidly integrated and leads to a long and fruited yet clean aftertaste.

### 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.