

Cape View Chenin Blanc Special Late Harvest 1997

main variety Chenin Blanc

vintage 1997

analysis alc: 12.27 | ph: 3.31 | rs: 37.2 | ta: 6.6

type White

producer Kaapzicht Wine Estate

winemaker Danie Steytler

tasting notes

This youthful wine has crisp and delicate aromas of peachy sweetness with honeyed, spicy hints. The balance, integrated acid provides freshness and acts as a foil to the ripe fruit salad flavours. A soft, lingering finish rounds off this wine. Ready to drink, but given a few years bottle age, it should pick up a few more interesting facets.

ageing potential

Can be enjoyed now or for up to 4 years after vintage.

blend information

Chenin Blanc

food suggestions

Serve well-chilled with bobotie, seafood curry, fresh fruit in season, most desserts and with Camembert cheese.

about the harvest

Picked at full ripeness.

in the cellar

4 hrs skin contact with enzymes. Fermentation was stopped, leaving 37 g/l sugar.

