

Kaapzicht Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 12.62 | ph: 3.14 | rs: 2.4 | ta: 6.2

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Charl Coetzee

wine of Stellenbosch

tasting notes

Approachable, ripe style with fresh cut grass and guava flavours; soft textured acidity lifts the fruit and adds zing to the finish - Elsie Pels-Cape Wine Master.

ageing potential

3-5 years.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted in Estcourt type soil. Yield of 10 tons per hectare.

about the harvest

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

in the cellar

Dry ice was used to control oxidation. Grapes were given ± 8-10 hours skin contact. Used enzymes to help extract flavours while on skins. VIN 7 Yeast was used. 2 Months lease contact.

