

## Kaapzicht Chenin Blanc 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 12.45 | ph: 3.19 | rs: 2.7 | ta: 6.3

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Charl Coetzee

wine of Stellenbosch



### tasting notes

Lovely nose of tropical fruit lifted with some green apple and honeysuckle tones; nicely rounded and easy drinking with a refreshing finish - Elsie Pels-Cape Wine Master.

### 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. Used enzymes to help extract flavours while on skins. VIN 13 Yeast was used.