

## Kaapzicht Chenin Blanc 2007

main variety Chenin Blanc

vintage 2007

analysis alc: 12.71 | ph: 3.23 | rs: 4.5 | ta: 7.3

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Charl Coetzee

wine of Stellenbosch

### tasting notes

Pale straw with gentle melon and guava flavours brushed with a touch of citrus; light and easy drinking with crisp acidity giving a fresh finish. Serve well chilled as an aperitif or with light summery dishes. 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.

### about the harvest

Grapes were harvested cool at 25°C. Yield of 10 tons per hectare.

