

Kaapzicht Sauvignon Blanc 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 12.97 | ph: 3.40 | rs: 3.1 | ta: 6.2

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Charl Coetzee

wine of Stellenbosch

tasting notes

Pale straw tinged with green; ripe passion fruit and cape gooseberry flavours with leafy green melon on the finish; gently balancing acidity invites a match with summer salads and seafood pasta dishes.

Elsie Pels - Cape Wine Master

ageing potential

3-5 years

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted in weathered granite type soil.

about the harvest

Grapes were harvested cool with harvesting stopped at 25° C. Yield of 10 tons/ha.

in the cellar

Made reductively. Dry ice was used to control oxidation. Grapes were given ± 8-10 hours skin contact and enzymes were used to help extract flavours while on the skins. VIN 7 Yeast was used. 2 months lees contact.

