

Kaapzicht Sauvignon Blanc 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 12.88 | ph: 3.27 | rs: 2.3 | ta: 6.9

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Pale straw with a tinge of green; mouth watering crisp green apple and cape gooseberry flavours abound with some fig leaf and cut grass aromas bringing the taste of sunshine to the glass; lovely mouth feel with gently balanced acidity to create a fresh, yet rounded finish.

Elsie Pels - Cape Wine Master

ageing potential

3-5 years

blend information

100% Sauvignon Blanc

food suggestions

A delicious match with crunchy summer salads or seafood dishes.

in the vineyard

Vines planted in weathered granite type soil.

about the harvest

Yield of 10 tons/ha.

in the cellar

Made reductively. Grapes were harvested during early morning hours in cool temperatures and were given \pm 8-10 hours skin contact. Enzymes were used to help extract flavours while on the skins. VIN 7 Yeast was used. Wine lay on the lees for 3 months before being racked, cleaned & bottled.

