



Kaapzicht Chenin Blanc 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 13.64 | ph: 3.44 | rs: 3.4 | ta: 7.0

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Pale straw with lovely aromas of freshly cut hay, orange blossom, mimosa flowers and tropical melon and peach tones; nicely balanced with a delicious tangy finish making it the perfect aperitif.

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

Yield of 7 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.