



## Kaapzicht Hanepoot Jerepigo 2008

main variety Muscat d'Alexandrie

vintage 2008

analysis alc: 18.41 | ph: 3.11 | rs: 201.8 | ta: 5.6

type Fortified

producer Kaapzicht Wine Estate

style Sweet

winemaker Danie Steytler

wine of Stellenbosch

body Full

### tasting notes

Beautifully fragrant grapey flavours fill the glass overlaid with honeysuckle notes; unctious and full sweet luscious muscat and sultana flavours; sweetness well balanced with lively acidity for a harmonious finish; delicious fortified dessert wine to enjoy chilled with apple and almond tart or fresh fruit platter.

Elsie Pels - Cape wine Master

### ageing potential

Maturation potential of 30 years.

### blend information

100% Muscat d'Alexandrie

### food suggestions

Serve over fresh fruit salad for desert or serve over crushed ice with a dash of bitter lemon for a cocktail.

### in the vineyard

Bush Vines planted in weathered granite topsoil on a layer of gravel and a crumbly clay subsoil. Yield of 8 tons per hectare.

### about the harvest

Cold morning grapes were picked.

### in the cellar

The grapes were destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added. 24-hour skin contact was given before being lightly pressed. The juice was settled clean and treated with Bentonite to make protein stable before being fortified to 18.5% alcohol.