



Kaapzicht Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 13.18 | ph: 3.41 | rs: 3.5 | ta: 6.6

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 the taste of sunshine to the glass; lovely mouth feel with gently to create a fresh, yet rounded finish.

bringing
balanced acidity

ageing potential

3-5 years

blend information

100% Sauvignon Blanc

food suggestions

Delicious match with crunchy summer salads or seafood dishes.

in the vineyard

Vines planted in weathered granite type soil. Yield of 10 tons per hectare.

about the harvest

Made reductively. Grapes were harvested during early morning hours in cool temperatures.

in the cellar

Grapes 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 and bottled.