



## Kaapzicht Chenin Blanc 2011

main variety Chenin Blanc

vintage 2011

analysis alc: 13.38 | ph: 3.38 | rs: 3.0 | ta: 6.9

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

wine of Stellenbosch

### tasting notes

Light golden straw with appetizing stone fruit and honey comb flavours lifted with delicate floral tones; bright and fresh but nicely focussed with a rounded texture and good balance. Elsie Pels - Cape Wine Master

### ageing potential

2 - 4 years

### blend information

100% Chenin Blanc

### food suggestions

Enjoy as an easy-drinking aperitif or delicious paired with Thai spiced duck salad.

### in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 7 tons per hectare.

### 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 and bottled.