



## Kaapzicht Combination 2011

main variety Sauvignon Blanc

vintage 2011

analysis alc: 12.9 | ph: 3.37 | rs: 3.1 | ta: 6.3

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

taste Mineral

wine of Stellenbosch

### tasting notes

Very pale straw with ripe tropical tones of guava, wintermelon and green apple; some herbaceous flavours and flinty minerality adds interest; succulent with soft ripeness and well-integrated acidity.

Elsie Pels - Cape Wine Master

### ageing potential

3 - 5 years

### blend information

100% Sauvignon Blanc

### food suggestions

Enjoy this season with summery goats cheese salad.

### in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil. Yield of 8 tons per hectare.

### 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.