



Kaapzicht Sauvignon Blanc 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

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 type soil. Yield of 8 tons per hectare.

about the harvest

Grapes were harvested during early morning hours in cool temperatures.

in the cellar

Made reductively. 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.