

Kaapzicht Chenin Blanc 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 13.32 | ph: 3.42 | rs: 2.3 | ta: 5.8

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

wine of Stellenbosch

tasting notes

Ripe quince, pineapple and stone fruit, with some interesting savoury undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish

ageing potential

2 - 4 years

blend information

100% Chenin Blanc

food suggestions

Juicy poolside sipper, also a winner with al fresco meals.

in the vineyard

Vines planted in weathered granite topsoil and crumbly clay sub-soil.

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 ±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.

