

Kaapzicht Sauvignon Blanc 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 12.67 | ph: 3.27 | rs: 2.8 | ta: 6.4

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

wine of Stellenbosch

tasting notes

Green apple, freshly cut grass and lime aromatics interplay with punchy tropical fruit and ripe fig. Fresh, crisp and vinramt, with friendly balance making for super drinkability.

ageing potential

3 - 5 years

blend information

100% Sauvignon Blanc

food suggestions

Great lunch partner to chicken salad, or fish on the braai.

in the vineyard

Vines planted in weathered granite type soil.

about the harvest

Grapes were harvested during early morning hours in cool temperatures. Yield of 8 tons per hectare.

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.