



Kaapzicht Combination 2013 - Discontinued

main variety Sauvignon Blanc

vintage 2013

analysis alc: 12.65 | ph: 3.34 | rs: 3.8 | ta: 6.2

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

taste Fruity

wine of Stellenbosch

body Light

tasting notes

Light, fruity blend from Sauvignon and Chenin Blanc. Sauvignon driven aromatics of green fruit, elderflower and granadilla, with herbatious, nettle notes adding interest. The palate is broadened by some richness from the Chenin, balanced by brisk acidity, with a dry and refreshing finish.

ageing potential

2 - 3 years

blend information

60% Sauvignon Blanc, 40% Chenin Blanc

food suggestions

Wonderful companion to Sushi, or tempura fried shellfish.

in the vineyard

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

about the harvest

A Yield of ± 7 tons per hectare.

in the cellar

The Chenin Blanc and Sauvignon Blanc are made separately in a reductive method, the juice is given up to 24 hours skin contact and 2½ months on the lees before sulphuring up. The two wines are then blended together to produce the best Combination of both cultivars.