



## Kaapzicht Chenin Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 13.21 | ph: 3.45 | rs: 2.5 | ta: 6.0

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. Some of the fruit coming from a vineyard planted in 1947 (second oldest Chenin in the country).

### about the harvest

Yield of up to 4 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.