



## Kaapzicht Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13% | ph: 3.39 | rs: 1.8 | ta: 6.2

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler

taste Fruity

wine of Stellenbosch

body Full

### tasting notes

Green apple, freshly cut grass and lime aromatics interplay with punchy tropical fruit and fresh figs. Fresh, and vibrant, with a brisk acidity that makes for a mouth-watering, dry finish.

### 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: 10tons per hectare.

### in the cellar

Made reductively. The 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.