



Kaapzicht Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.33 | ph: 3.49 | rs: 1.8 | ta: 5.5

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

Old bush 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.