



Kaapzicht Hanepoot Jerepigo 2016

main variety Muscat d'Alexandrie

vintage 2016

analysis alc: 17.35 | ph: 3.56 | rs: 220.4 | ta: 4

type Fortified

producer Kaapzicht Wine Estate

style Sweet

winemaker Danie Steytler

wine of Stellenbosch

body Full

tasting notes

Beautifully fragrant grape flavours fill the glass together with honeysuckle notes; unctuous and full sweet with luscious muscat and sultana flavours; sweetness well balanced with lively acidity for a harmonious finish; delicious fortified dessert wine.

ageing potential

Maturation potential of 30 years.

blend information

100% Hanepoot Muscat d'Alexandrie

food suggestions

To enjoy chilled with apple and almond tart or a fresh fruit platter.

in the vineyard

Bush Vines planted in weathered granite topsoil on a layer of gravel and a crumbly clay subsoil. Yield of 5 tons per hectare.

about the harvest

Cold morning grapes were picked.

in the cellar

Cold morning grapes were picked, destalked, crushed and pumped into red wine fermenters where enzymes for flavour extraction were added. 24 hour skin contact was given before being lightly pressed. The juice was settled clean and treated with Bentonite to make protein stable before being fortified to 17.5 % Alc.