



## Kaapzicht Kliprug Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 13.60 | ph: 3.45 | rs: 2.9 | ta: 5.4

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Jnr

wine of Stellenbosch

body Medium

### tasting notes

Wonderful sun-ripe yellow fruit with crunchy apple, fresh pineapple and a lick of oak. The palate is medium bodied and fresh, but with fleshy texture and good weight. A rich fruited core of fruit on the mid-palate builds to a crisp, dry finish.

### ageing potential

2 - 4 years

### blend information

100% Chenin Blanc

### in the vineyard

Planted in 1982 this old bush vines now never yields more 4 tons per Hectare. Unirrigated and planted in weathered granite topsoil and crumbly clay sub-soil it's called "Kliprug by the laborers cause of all the numerous rocks on the ground.

### about the harvest

Grapes are picked by hand.

### in the cellar

Grapes are picked by hand and then whole bunch pressed without the use of Sulphur. The juice is left 1 day to settle before racking it to barrels and leaving it to naturally ferment until dry. The wine is stirred once a month and kept in the 300/400 and 500L barrels for almost a year before sulphuring up and bottling it. The RS is natural sugar which did not ferment dry.