



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.