



Kaapzicht 1947 Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 13.43 | ph: 3.41 | rs: 4.4 | ta: 5.6

type White

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler jnr

wine of Stellenbosch

body Full

tasting notes

From 72 year old vines, the aromatics are super complex and spicy with lovely nuances of wet straw, dusty white citrus, honied yellow peaches, fynbos and sweet pineapple confit. There is such focused depth, full bodied plump texture and complexity with fabulous nuances of tangerine peel, naartjie pulp, lychee concentrate and a honied bon bon intensity. A super impressive wine with power, breadth and weight but a balancing harmonious acidity.

ageing potential

Drink now and over the next 25 years.

blend information

100% Chenin Blanc

in the vineyard

Old bush vine planted by Danie Jnr's great grandfather in 1947. The vineyard has been registered as a single vineyard, making it the second oldest Chenin block in the country. Originally 6ha in size, only 1ha of the very low yielding vineyard remains.

about the harvest

Hand-picked.

in the cellar

Winemaking is very hands on Hand-picked, whole bunch pressed, settled overnight, natural fermentation in French and Hungarian oak barrels. 1 year in different barrels, 500L, 300L and 225L ranging from new to 2nd fill, and then a barrel selection is made to make up the final blend.