

Kaapzicht Chenin Blanc 1997 (wooded)

main variety Chenin Blanc

vintage 1997

analysis alc: 13.08 | ph: 3.35 | rs: 3.6 | ta: 6.7

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

tasting notes

Invigoratingly fresh and dry. Aromas of green apple, peach and hay with hints of spicy oak that follow through onto the palate. Medium-bodied with fresh acidity and a lively finish.

ageing potential

2 - 3 years

blend information

Chenin Blanc

food suggestions

Well chilled with cold picnic meals, smoked fish, mild curries, light pasta dishes, especially with seafood sauce, Tarragon chicken.

in the vineyard

The Kaapzicht Chenin Blanc was made from grapes harvested on a southeastern slope. The soil is an east coast type, which is weathered granite topsoil on a gravel layer with a crumbly clay sub soil. The Chenin Blanc was grafted on a R99 rootstock and was planted in 1983. It was kept bush vine and is a dry land vineyard where no irrigation is done. Production was 9 Ton/Ha in 1997.

in the cellar

After crushing + - 4 hours skin contact. A small percentage of wine was fermented in oak barrels. The remainder was tank fermented and half of this wine was aged in brand new oak barrels.

