

## Kaapzicht Chenin Blanc 2002

main variety Chenin Blanc

vintage 2002

analysis alc: 13.94 | ph: 3.44 | rs: 1.8 | ta: 6.7

producer Kaapzicht Wine Estate

winemaker Danie Steytler

wine of Stellenbosch

### tasting notes

There is plenty of aromatic vitality: green guavas with leafy herbs, drying apples, fruit salad and flowers are some of the scents to tempt one to take a sip. On the palate the wine is well-balanced and intense, delicious succulent fruit. A smooth, easy mouthful brightened by crisp yet unobtrusive acid. Ends beautifully clean on a high note. A dry white wine with tropical fruit flavours. Enjoy with grilled fish or chicken, seafood, pasta or gammon.

### ageing potential

3 - 5 years

### blend information

Chenin Blanc

### in the vineyard

Vines grown in weathered granite topsoil with crumbly clay sub-soil.

### about the harvest

Yield: 10 ton per Ha

### in the cellar

Made reductively two and a half months on the lees before sulphuring up.

