

CHENIN BLANC, KAAPZICHT

Vintage

2022



This is the entry level Chenin Blanc, one of three made by Kaapzicht (Cape View) which is named after its stunning views over Cape Town and Table Mountain.

TASTING NOTE

Ripe quince, pineapple and stone fruit with some interesting savoury undertones. Lightly textured palate, with a hint of sweetness and balancing crunchy acid, results in a brisk finish.

VINIFICATION DETAILS

Grapes are hand-harvested, destemmed, crushed and gently pressed. After pressing, the juice is settled in stainless steel tanks overnight. The clean juice is raked to its fermentation tank where the juice is inoculated with specially selected yeast strains to illustrate true varietal characters. After fermentation the wine is raked off its gross- lees, and stored in full tanks on the fine- lees until bottling. Prior to bottling the wine is stabilized and filtered. Final additions are made before bottling under inert conditions with CO₂ ranges between 1200 and 1100 mg/L

TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.6 | 1.4 |
| pH | Acidity |
| 3.42 | 5.6 |

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes