

Vintage

CHENIN BLANC, KAAPZICHT

KAAPZICHT



## TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13.4	2.7		
рН	Acidity		
3.39	5.7		

## ATTRIBUTES

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

Kaapzicht's Chenin Blanc was made reductively. Grapes were harvested during the early morning hours in cool temperatures and were given ± 8- 10 hours' skin contact. Enzymes were then used to help extract flavours while on the skins, as well as VIN 7 Yeast. The wine lay on the lees for three months before being racked, cleaned and bottled.

Origin	Variety	Malolactic Fermentation	Bottle Size	<b>V</b> egetarian
South Africa	Chenin Blanc	No	75cl	Yes
Winemaker	Fining Agent	Closure	Region	Vegan
Danie Steytler Jnr		Screw top	Stellenbosch	Yes