

CHENIN BLANC, KAAPZICHT

Vintage

2018



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 \pm 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.

TECHNICAL ANALYSIS

Alcohol Residual sugar

13.3 1.8

pH Acidity

3.49 5.5

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes