

## KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage

2021



From an unirrigated vineyard with weathered granite topsoil and crumbly clay sub-soil, it is called 'Kliprug' by the farm workers because of the numerous rocks on the ground.

### TASTING NOTE

Rich, deep, complex nose of bruised yellow fruits, white peach, creamy and plush, showing honeyed pineapples, leesy yellow fruits. Plenty of gravitas, fruit weight, focus and textural complexity

### VINIFICATION DETAILS

Grapes are picked by hand and then whole bunch pressed without the use of Sulphur. The juice is left 1 day to settle before racking it to barrels and leaving it to naturally ferment until dry. The wine is stirred once a month and kept in the 300/400 and 500L barrels for almost a year before sulphuring up and bottling it. The RS is natural sugar which did not ferment dry.

### TECHNICAL ANALYSIS

Alcohol      Residual sugar

13.8

2.5

pH

Acidity

3.47

6.0

### 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