SECKFORD AGENCIES

KAAPZICHT

KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage 2020

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

A rich nose of creamy peach, pineapple and a hint of oak. The palate is medium bodied and fresh, but with fleshy texture and good weight. A rich fruited core of fruit on the mid-palate builds to a crisp, dry finish.

VINIFICATION DETAILS

After a hand harvest, grapes were whole bunch pressed without the use of sulphur. The juice was left to settle for a day before it was racked to barrels and left to naturally ferment until dry. The wine was stirred once a month and kept in 300, 400 and 500L barrels for almost a year before bottling. The RS is natural sugar which did not ferment dry.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.8
pH	**Acidity**
3.48	5.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Danie Steytler Jnr		Cork	Stellenbosch	Yes