

# KLIPRUG CHENIN BLANC, KAAPZICHT

Vintage

2018



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

Wonderful sun-ripe yellow fruit with crunchy apple, fresh pineapple and a lick 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

12.9              2.6

pH              Acidity

3.43              5.3

## ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc


Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Danie Steytler Jnr



Fined Using



Closure

Cork



Region

Stellenbosch



Vegan

Yes