



RED WOLF



ABOUT THE WINERY

The name "Kaapzicht" (Cape View) comes from the fantastic view this winery has over Cape Town and Table Mountain. Since the first vintage was bottled in 1984, Kaapzicht has become highly respected for both quality and value, having earned a multitude of local and international awards.

The Steytler Family has been running their 190 hectare large estate hands-on for three generations: Brothers Danie and George are winemaker and viticulturist, respectively, and their wives are in charge of marketing and finances, as well hiring out a venue and a self-catering cottage. Son, Danie Junior, assumed responsibilities as winemaker in 2009 as the family tradition lives on.

WEBSITE

Kaapzicht.co.za

KAAPZICHT

STEYTLER RANGE 1947 CHENIN BLANC

VINTAGE

2023

VARIETAL

Chenin Blanc

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

Old bush vine planted by Danie Jnr's great-grandfather in 1947. The vineyard has been registered as a single vineyard, making it the second oldest Chenin block in the country. Originally 6ha in size, only 1.1ha of the very low yielding vineyard remains. All the fruit was handpicked and gently whole-bunch pressed, with a delicate extraction. After natural overnight settling, the juice was racked into 500L barrels and 600L ceramic amphorae for spontaneous fermentation. The wine then spent 10 months maturing in both vessel types of which 28% new French oak. 50% second fill and 22% amphora was used. The wine is bottled unfiltered and unfined to preserve its purity and sense of place.

TASTING NOTES

Aromatics of delicate citrus peel and orange blossom, followed by deeper notes of untoasted almond, underpinned by finely judged oak and flinty reduction. The palate is saline and textured, with a richness that has both power and depth. A wine of remarkable elegance, carrying its legacy with grace and refinement.

FOOD PAIRING

Braised pork shoulder, grilled shrimp with truffle aioli

AGING RECOMMENDATIONS

10 - 15 years

ANALYSIS

Alcohol: 13.82%

TA: 5.3 g/l

RS: 5 g/l

pH: 3.51

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

awolf@redwolfimports.com +1.202.930.1253