



RED WOLF



KAAPZICHT SONSTEEN CHENIN BLANC

VINTAGE

2024

VARIETAL

Chenin Blanc

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

Single vineyard wine. Planted in 1985 these old bush vines yield an average of 6 tons per hectare. Unirrigated and planted in weathered granite soil, this vineyard is called "Sonsteen" due to the large granitic stones dotted throughout the vineyard and its perfect position to catch the afternoon sun. Crushed and destemmed into the press and 3 days of skin-contact gives this wine its distinctive lingering finish. Spontaneous fermentation and 10 months of aging in old French oak.

TASTING NOTES

Aromas of grapefruit, almond and orange peel weave a captivating tale with this pale gold wine. Three days of skin contact offers a palate with a dry finish and lively acidity, accented by notes of orange pith and white peach. Nuances emerge with each sip, creating a lasting and unforgettable impression.

FOOD PAIRING

You can enjoy this wine on it's own, but she really sings with paired with food with umami. Sushi, miso dishes, or Szechuan peppercorn.

ANALYSIS

Alcohol: 13.21%

TA: 5.6 g/l

RS: 3.8 g/l

pH: 3.51

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

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