## **OUDE KAAP**

Chenin Blanc 2015





Oude Kaap captures the romantic heritage of Cape Dutch architecture, successfully combining centuries old tradition with modern technology.

Food Pairing

Best served well chilled to be enjoyed on its own or as an aperitif or with creamy pasta, herbed chicken dishes or smoked chicken or BBO flavours.





## Tasting Notes

100% Chenin Blanc

Origin: Western Cape
Colour: Pale golf with a youthful
green tinge
Nose: Pronounced ripe pineapple,

passion fruit and melon aromas with a subtle perfumed complexity Palate: Fruity dry entry followed by

mixed tropical fruit flavours
well integrated with a zesty acidity
and a perky fresh finish
Overall: A light bodied dry white

wine with piquant fruit flavours that should be enjoyed in the freshness of youth

## Analysis

	Alcohol	12,5%
	Total Acid	5,8 g/l
	Sugar	4,3g/l
	рН	3,5

