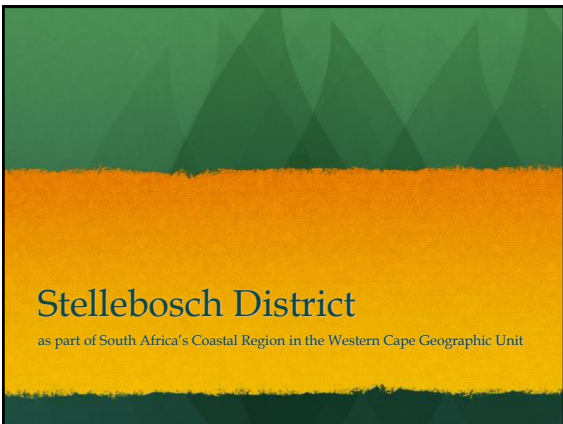




Here are my tasting notes for
Kaapzicht Winery Chenin Blanc, Stellenbosch 2018

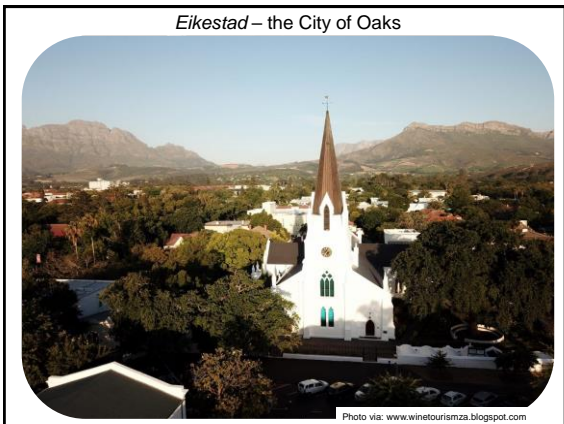
- 100% Chenin Blanc
- 8-10 hours skin contact
- 3 months lees aging
- 13.3% abv
- Aromas: Pear, pineapple, peach, apricot, citrus, mineral, biscuit (lees), floral
- Palate: Fruity (hint of RS), crisp, "waxy" mouthfeel
- Flavors: Melon, grapefruit, peach
- Finish: Clean, lingering, mineral

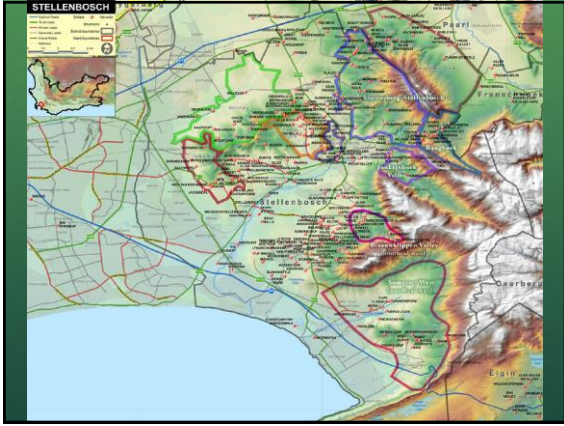


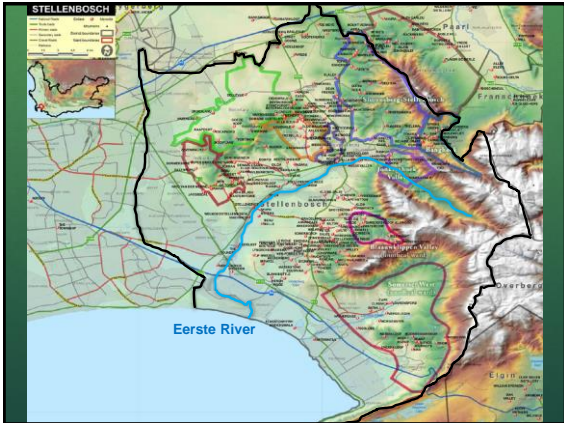


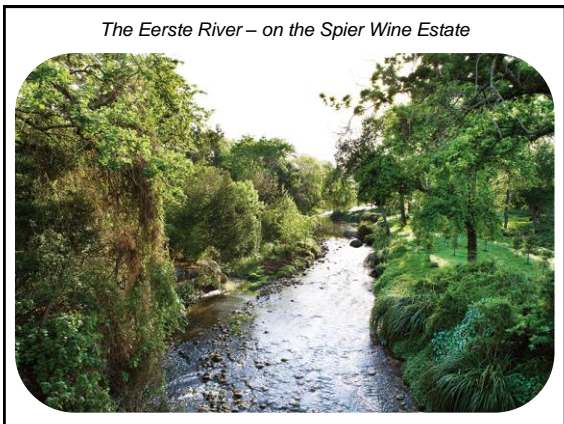


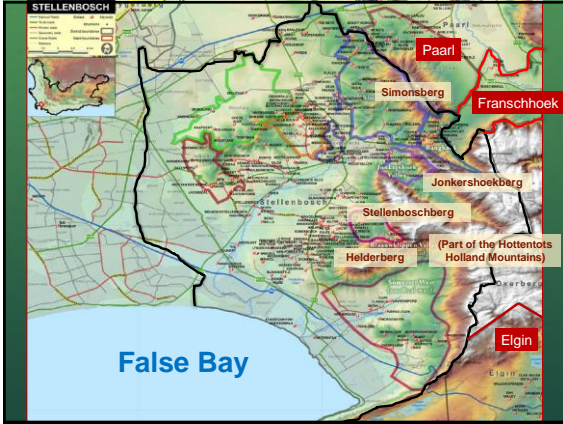












Stellenbosch Climate:
Overall—Mediterranean

Hot, dry summers
Cool, wet winters

Soils:
Sandstone
Granite
Clay
Alluvial

Breezy near the coast
Mountainous interior

Photo via: www.kanonkop.co.za

A landscape photograph of the Stellenbosch wine district, showing rolling hills with vineyards and a prominent mountain peak in the background. The sky is clear and blue.

Stellenbosch has the most plantings
of any wine district in South Africa

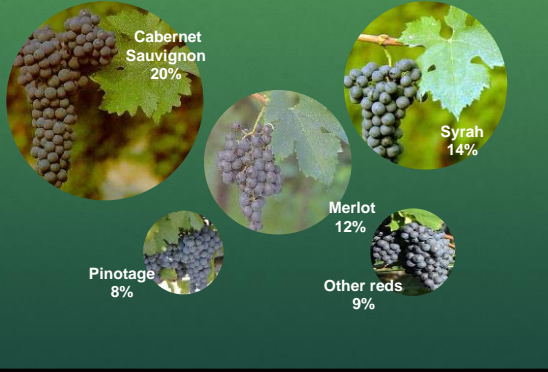
39,317 acres/
15,911 ha

16.14%
of the country's total

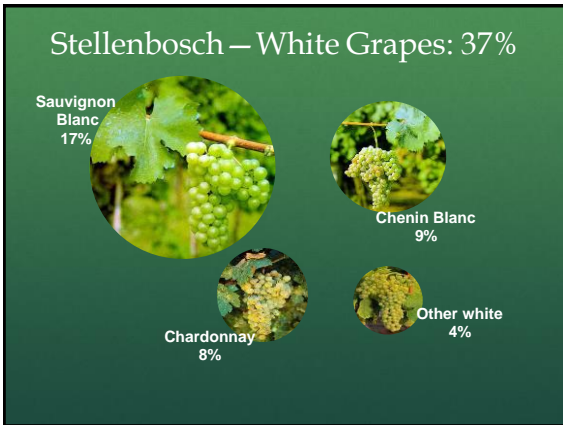
Photo via: www.rustenvrede.com

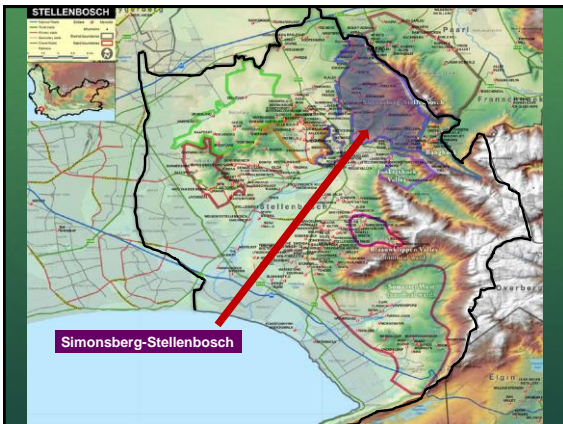
An aerial photograph of a large vineyard in Stellenbosch, showing neat rows of grapevines stretching across a valley. The surrounding landscape is lush and green.

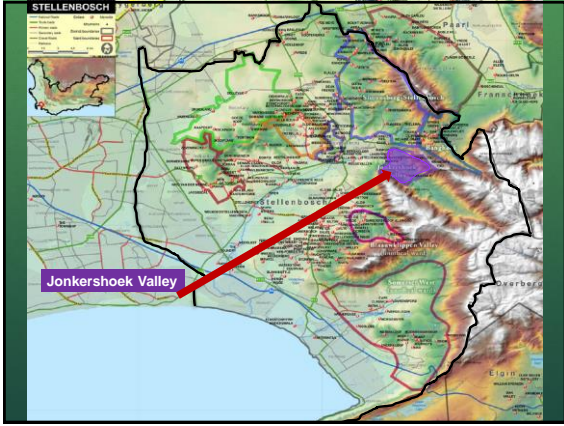
Stellenbosch – Red Grapes: 63%

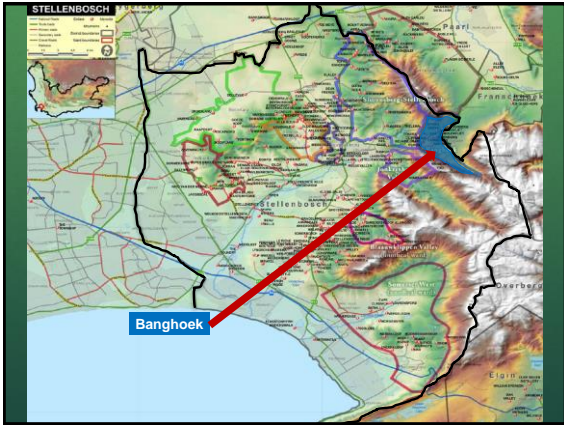


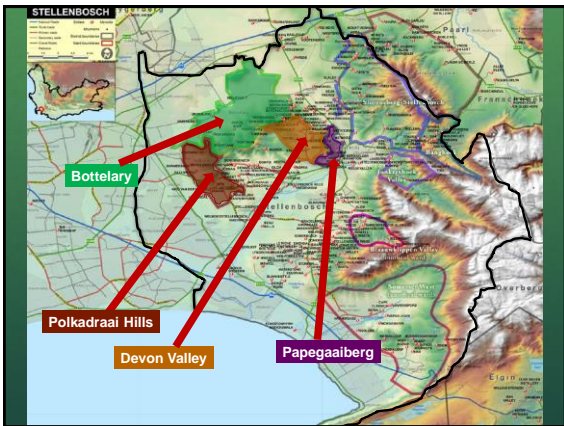
Stellenbosch – White Grapes: 37%











Leading producers in Stellenbosch include:



Any questions

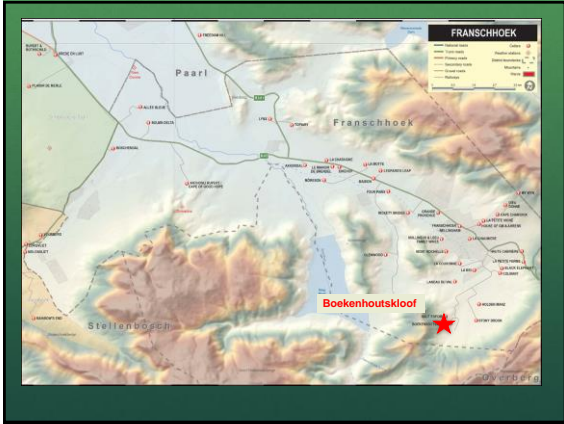


Taste-along:

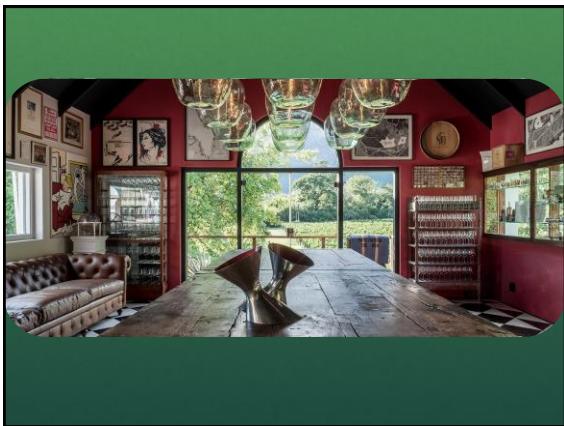
Boekenhoutskloof Chocolate Block 2017



BOEKENHOUTSKLOOF



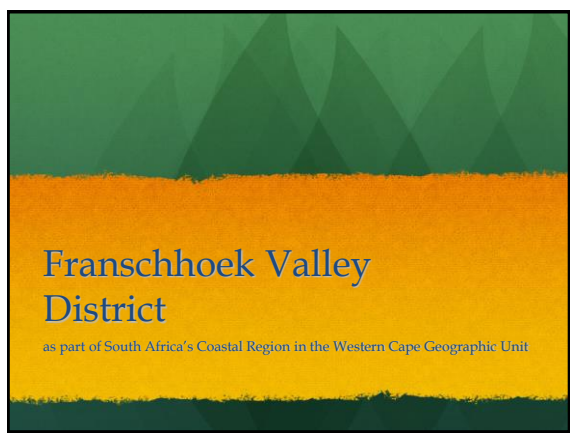


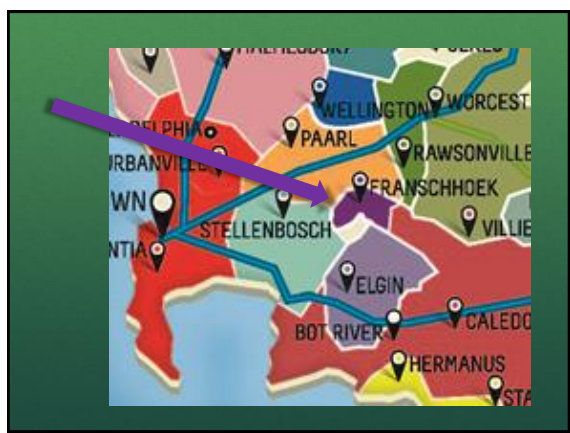


Here are my tasting notes for
Boekenhoutskloof Chocolate Block 2017

- Red Blend:** 64% Syrah, 14% Grenache, 11% Cinsault, 10% Cabernet Sauvignon, 1% Viognier
- 14.76%abv
- Aromas:
- Palate:
- Flavors:
- Finish:



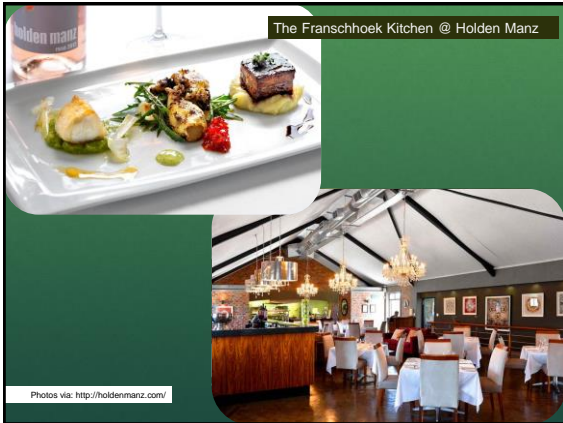




The area was originally inhabited by the Khoisan people, and—beginning in 1688—was settled by French Huguenots

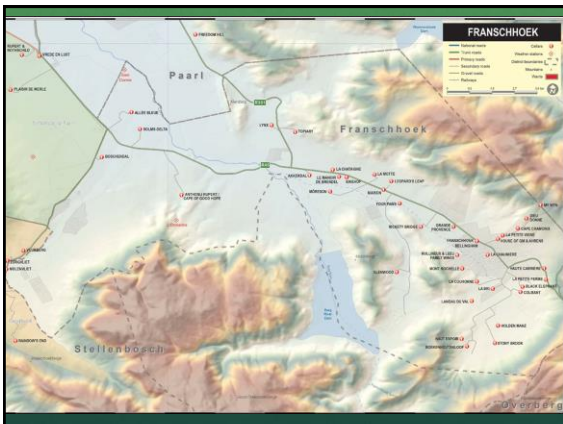


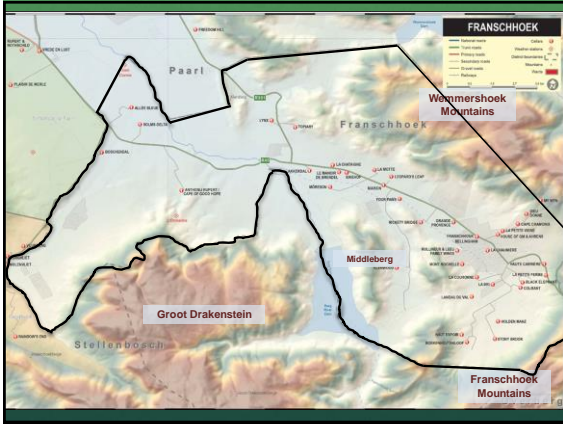
Photo of the Huguenot Memorial by Janet Szymanowski via Wikimedia Commons

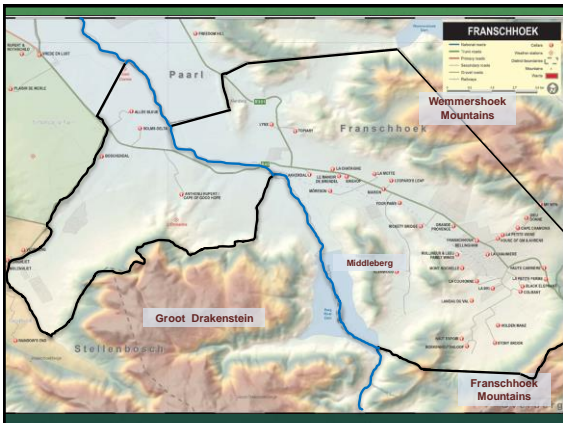


The Franschhoek Kitchen @ Holden Manz

Photos via <http://holdenmanz.com/>

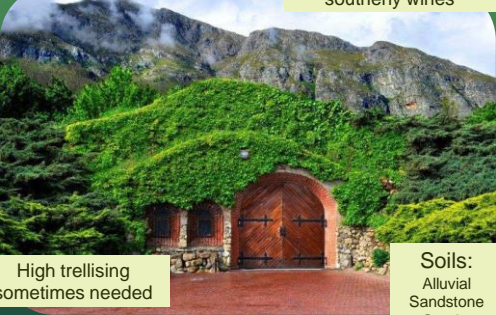






Franshhoek Climate:
Warm Mediterranean

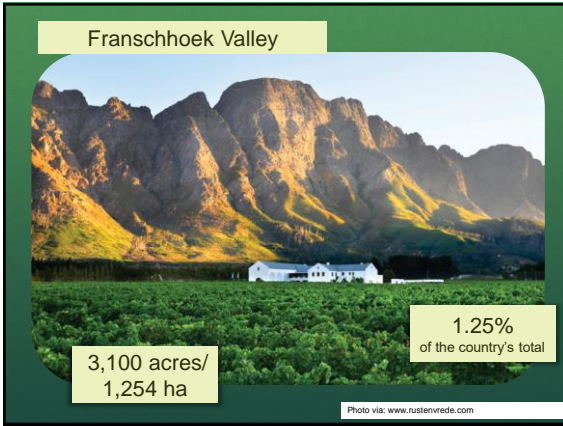
Mountains trap cool southerly winds

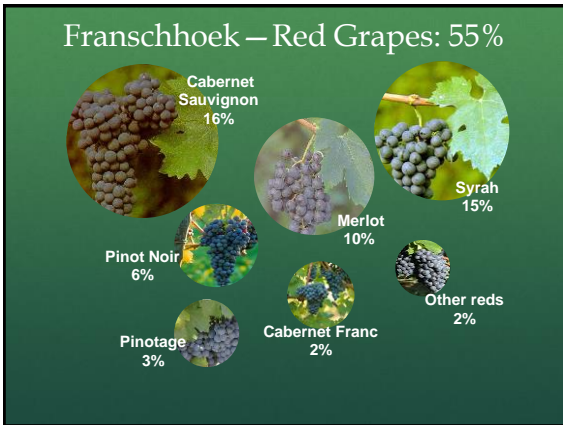


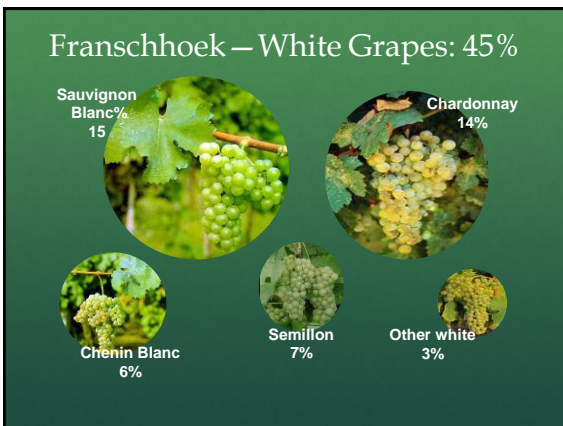
High trellising sometimes needed

Soils:
Alluvial
Sandstone
Granite

Photo via: <http://www.chamonix.co.za/>







Franschoek is South Africa's leading area for *Méthode Cap Classique* (MCC), with more than 20 estates specializing in sparkling wine



Photo credit: Natalie Roos via www.tails-of-a-mermaid.com

Leading producers in Franshhoek include:



Any questions 
