



# CAPE POINT VINEYARDS

## CHARDONNAY 2016

*“The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and subtle spicy oak.”*



Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulas' southernmost vineyards. The grapes were harvested between 23°B and 24°B in the early hours of the morning and were all hand-picked.

Cape Point Vineyards Chardonnay 2016 is drinking beautifully at present and will reward for many years to come.

### VINEYARD

Trellis:	Vertical trellis
Planting Density:	3200 vines/ha
Soil:	Decomposed sandstone
Yield:	5 tons/ha

### CELLAR

Crushing:	Whole-bunch pressed
Settling:	8 hours
Yeast:	Spontaneous and inoculated ferments
Fermentation:	100% barrel fermented, 20% new
Fermentation:	18-22°C; 80 % Malolactic Fermentation
Barrel Ageing:	Aged for 14 months in barrel.

### ANALYSIS:

Alcohol:	13%/ Vol
RS:	2g/l
PH:	3.37
TA:	6 g/l
FSO2:	45mg/l
TSO2:	126mg/l