



CAPE POINT

VINEYARDS

Cape Point Vineyards Cellar. No.1 Chapmans Peak Drive, Noordhoek, 7979
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CAPE POINT VINEYARDS CHARDONNAY 2013

BLEND: 100% Chardonnay
WINEMAKER: Duncan Savage
WINE DISTRICT: Cape Point

WINEMAKINGDATA: Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsula's southern most vineyards. The grapes were harvested between 22°B and 23°B in the early hours of the morning and were all hand-picked.

VINEYARD

- Variety: Chardonnay
- Trellis: Vertical trellis
- Planting Density: 3200 vines/ha
- Soil: Decomposed Sandstone
- Irrigation: Drip
- Yield: 4 tons/ha

CELLAR

- Crushing: Whole bunch pressed, oxidative handling
- Settling: 8 hours
- Yeast: Spontaneous and inoculated ferments
- Fermentation: 100% barrel fermented, 30% new
- Fermentation Temperature: 18-22°C
- Malolactic Fermentation : 100 %
- Barrel Ageing: Aged for 10 months in barrel.

ANALYSIS:

- Alcohol 13%/Vol
- RS 2.8g/l
- pH 3.5
- TA 5.5 g/l
- FSO₂ 30mg/l
- TSO₂ 125mg/l

WINEMAKER'S NOTES: The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle spicy oak. This all follows onto a wonderfully full palate with crisp acids and great length. This Chardonnay is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2-5 years.