



CAPE POINT

VINEYARDS

Cape Point Vineyards Cellar. No.1 Chapmans Peak Drive, Noordhoek, 7979
021 789 0900, sales@cape-point.com. www.cpv.co.za

CAPE POINT VINEYARDS SAUVIGNON BLANC RESERVE 2013

BLEND: 92% Sauvignon Blanc, 8% Semillon
WINEMAKER : Duncan Savage
WINE DISTRICT: Cape Peninsula

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

VINEYARD

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

CELLAR

- Skin Contact: None
- Settling: 24 hours
- Yeast: Inoculated and spontaneous ferments.
- Fermentation: : 95% barrel fermented, used casks, 5% amphora.
- Fermentation Temperature : 18°C
- Lees Ageing: 14 months on gross lees in barrel, regular mixing.

ANALYSIS:

- Alcohol 13.5%/Vol
- RS 2.7g/l
- pH 3.24
- TA 7g/l
- FSO₂ 47mg/l
- TSO₂ 154mg/l

WINEMAKER'S NOTES:

Cape Point Sauvignon Blanc Reserve is selected from 3 vineyard parcels on the Noordhoek property. The nose shows delicate floral elements, grapefruit, stone fruit and limes along with subtle wood spice. This all follows to a rich textured palate all held together by an incredible mineral backbone. The wine shows great structure and will develop incredibly well over the next 5 – 10 years. Serve with line fish, crayfish, Scallops and white meat dishes in general.