



CAPE POINT VINEYARDS

Cape Point Vineyards Cellar; No.1 Chapmans Peak Drive, Noordhoek, 7979
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CAPE POINT VINEYARDS SAUVIGNON BLANC 2016

"The wine shows a complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone."



WINE GROWING & VINIFICATION

Blend: 97% Sauvignon Blanc, 3% Semillon

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 23.5°B in the early hours of the morning and were all hand-picked.

Cape Point Vineyards Sauvignon Blanc 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:	4 tons/ha

CELLAR

Skin Contact:	None.
Settling:	12 hours
Fermentation:	100% stainless steel
Fermentation Temperature:	16 to 20°C
Lees Ageing:	3 months on lees in tank

ANALYSIS

Alcohol:	13.5%/Vol
RS:	1.8g/l
PH:	3.3
TA:	6.3g/l
FSO ₂ :	42mg/l
TSO ₂ :	101mg/l

REVIEWS AND AWARDS

Over the last 10 years, Cape Point Vineyards Sauvignon Blanc has received various 90+ ratings, Two Decanter World Wine Award Trophies, Two Old Mutual Trophies as well as Gold and Double Gold medals at the Veritas Wine Awards.