



CAPE POINT VINEYARDS

Cape Point Vineyards Cellar; No.1 Chapmans Peak Drive, Noordhoek, 7979
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CAPE POINT VINEYARDS SAUVIGNON BLANC RESERVE 2015

"The nose shows delicate floral elements, grapefruit, stone fruit and limes along with subtle wood spice"

Duncan Savage, Winemaker.

WINE GROWING & VINIFICATION

Blend: 88% Sauvignon Blanc 12% 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 Reserve 2014 is drinking beautifully at present and will reward for many years to come.



VINEYARD

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

CELLAR

Skin contact:	None. 100% whole bunch pressing
Settling:	24 hours
Yeast:	Inoculated & spontaneous ferments
Fermentation:	100% barrel fermented, in 600L barrels
Fermentation Temperature:	18°-20°C
Lees ageing:	14 months on gross lees in barrel

ANALYSIS

Alcohol	14%/Vol
RS:	2.3g/l
pH:	3.25
TA:	7g/l
FSO ₂ :	40mg/l
TSO ₂ :	125mg/l

Reviews/Awards

Over the last 10 years, Cape Point Vineyards Sauvignon Blanc Reserve has received no less than a 91+ rating, 2 x Decanter World Wine Award Trophies and Gold Medal, 2 Top 100 SA Wine Statue along with Five Wine Challenge Gold Medal.