



**CAPE POINT**  
VINEYARDS

**ISLIEDH 2016**

**84% Sauvignon Blanc, 16% Semillon**

*“The wine displays a complex array of Stone fruit, floral notes, limes, grapefruit and spicy oak. The palate is rich, seductive and exotic while still retaining the characteristic Cape Point mineral edge.”*

Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulas’ southern-most vineyards. The grapes were hand harvested between 22°B and 24°B in the early hours of the morning. This wine is drinking beautifully at present and will reward for many years to come.



**VINEYARD**

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

**CELLAR**

Skin Contact:	Contact none, whole bunch pressed
Settling:	8 hours
Yeast:	Inoculated and spontaneous ferment
Fermentation:	95% barrel (40% new), 5% amphora
Fermentation Temperature:	18-20C°
Lees Ageing:	10 months on gross lees

**ANALYSIS**

Alcohol:	14%
RS:	1.6 g/l
pH:	3.2
TA:	7g/l
TSO <sup>2</sup> :	116mg/l
FSO <sup>2</sup> :	46mg/

**AWARDS**

DWWA Gold Medal; SA Wine Index Platinum (95+ Points); Tim Atkin 95 Points