

Cape Point Vineyards Sauvignon Blanc 2004

The wine shows an extremely complex array of green peppers, asparagus, nettles, limes, pine nut and minerality. The palate is full and incredibly seamless, with a wonderful intensity and length.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

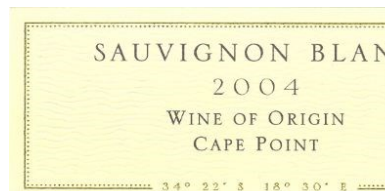
winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 13.6 % vol rs : 1.9 g/l pH : 3.3 ta : 7.2 g/l so2 : 114 mg/l fso2 : 40 mg/l

type : White



ageing : This Sauvignon Blanc is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2-3 years.

in the vineyard : Variety: Sauvignon Blanc

Trellis: Vertical trellis

Planting Density: 3200 vines/ha

Soil: Decomposed granite

Irrigation: Drip

Yield: 6 tons/ha

about the harvest: Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulasâ€™ southern most vineyards. The grapes were harvested between 22Â°B and 23.5Â°B in the early hours of the morning and were all hand-picked.

in the cellar : Skin Contact: 6 hours

Settling: 24 hours

Yeast: vin7

Fermentation: 90% stainless steel, 10% barrel

Fermentation Temperature: 14-18Â°C

Lees Ageing: 9½ months on gross lees

Barrel Ageing: 10% of the Sauvignon Blanc was aged in new 500l barrels for 8 months

Final Blend: 90% Sauvignon Blanc, 10% Semillon