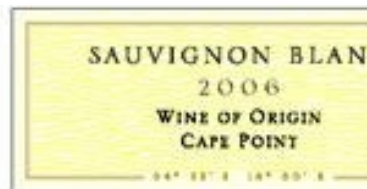


## Cape Point Vineyards Sauvignon Blanc 2006

### ON ALLOCATION ONLY

The wine shows a complex array of tropical fruit, nettle and subtle herbaceous tones all held together by an incredible mineral backbone. The palate is rich and full made in a style to be a wonderful food companion.

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



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

**winery :** Cape Point Vineyards

**winemaker :** Duncan Savage

**wine of origin :** Cape Point

**analysis :** alc : 14 % vol rs : 1.8 g/l pH : 3.3 ta : 6.9 g/l so2 : 105 mg/l fso2 : 45 mg/l

**type :** White **style :** Dry **taste :** Mineral

**pack :** Bottle **closure :** Cork

**Old Mutual Trophy Wine Show 2007: Trophy Winner Best Sauvignon Blanc**

**Old Mutual Trophy Wine Show 2010: Gold Medal Best Sauvignon Blanc**

**in the vineyard :** Variety: Sauvignon Blanc

Trellis: Vertical trellis

Planting Density: 3200 vines/ha

Soil: Decomposed granite

Irrigation: Drip

Yield: 4 tons/ha

**about the harvest:** 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.