

## Cape Point Vineyards Sauvignon Blanc 2008

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 | 93% Sauvignon Blanc, 7% Semillon

**winery** : Cape Point Vineyards

**winemaker** : Duncan Savage

**wine of origin** : Cape Point

**analysis** : **alc** : 13.5 % vol **rs** : 2.2 g/l **pH** : 3.3 **ta** : 7.3 g/l **so2** : 92 mg/l **fso2** : 27 mg/l

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

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

Double Gold Medal - Veritas Wine Awards 2009

**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.

**in the cellar** : · Skin Contact : 6 hours

· Settling : 24 hours

· Yeast : vin7

· Fermentation : 95% stainless steel, 5% barrel fermented

· Fermentation Temperature : 14-18°C

· Lees Ageing : 9 months on gross lees

