

Cape Point Vineyards Sauvignon Blanc 2007

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 | 93% Sauvignon Blanc, 7% Semillon

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 13.5 % vol rs : 3 g/l pH : 3.3 ta : 7.3 g/l so2 : 92 mg/l fso2 : 27 mg/l

type : White **style** : Dry

pack : Bottle **closure** : Cork

Trophy Winner Best Sauvignon Blanc Old Mutual Trophy Wine Show 2007

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.