

## Cape Point Vineyards Isliedh 2006

Isliedh is created in a tight mineral style for enjoyment with great food which will reward for many years to come. The wine displays a complex array of limes, minerality, tropical fruit and spice which will be accompanied by secondary flavours over time. The '06 can be best enjoyed from early 2008 over the next 5 years and possibly even 10.

**variety** : Sauvignon Blanc | 78% Sauvignon Blanc 22% Semillon

**winery** : Cape Point Vineyards

**winemaker** : Duncan Savage

**wine of origin** : Cape Point

**analysis** : alc : 14.5 % vol   rs : 1.7 g/l   pH : 3.1   ta : 7.7 g/l   so2 : 120 mg/l   fso2 : 45 mg/l

**type** : White   **taste** : Fruity   **wooded**

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

Old Mutual Trophy Wine Show: Trophy  
Best White Blend - Museum Class, Wooded

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

Trellis: Vertical trellis

Planting Density: 3 200 vines/ha

Soil: Decomposed granite

Irrigation: Drip

Yield: 4.5 tons/ha

**about the harvest**: Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulas' southern most vineyards. The grapes were harvested between 23°B and 24°B in the early hours of the morning and were all hand-picked.

**in the cellar** : · Skin Contact : none

· Settling : 24 hours

· Yeast : vin7

· Fermentation : 100% barrel fermented in French oak, 70% new and 30% 2nd fill

· Fermentation Temperature : 18°C

· Lees Ageing : 10 months on gross lees

· Barrel Ageing : 10 months with regular batonage