

## Cape Point Vineyards Semillon 2005

Nose shows dusty, herbaceous tones with tangerine and citrus fruit. This follows onto a tight palate along with subtle oak, fresh acidity and ends with a bone dry finish.

**variety** : Semillon | 94% Semillon; 6% Sauvignon Blanc

**winery** : Cape Point Vineyards

**winemaker** : Duncan Savage

**wine of origin** : Cape Point

**analysis** : **alc** : 13.5 % vol **rs** : 1.6 g/l **pH** : 3.10 **ta** : 6.8 g/l **so2** : 78 mg/l **fso2** : 35 mg/l

**wooded**

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

**in the vineyard** : Trellis: Vertical Trellis

Planting Density: 3200/ha

Soil: Decomposed granite

Irrigation: Drip

**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 at 22.5° - 23° Balling in the early hours of the morning and were all hand-picked.

Yield : 7 tons/ha

**in the cellar** : Skin Contact: None

Settling: 24 hours

Yeast: vin7

Fermentation: 48% barrel fermented (2nd fill barrels), 52% Stainless Steel tanks

Fermentation Temperature: 14 - 20° C

Barrel Ageing: 48% barrel aged for 10 months.

Tank Ageing: Tank portion 10 months on gross lees.

The wine was bottled on 17 January 2005.