

## Cape Point Vineyards Sauvignon Blanc 2010

The wine shows a complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone.

The palate is rich and full made in a style to be a wonderful food companion.

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

**winery** : Cape Point Vineyards

**winemaker** : Duncan Savage

**wine of origin** : Cape Point

**analysis** : alc : 13.5 % vol rs : 2.8 g/l pH : 3.2 ta : 6.6 g/l

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

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

**ageing** : This Sauvignon Blanc is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2 - 5 years.

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

Trellis: Vertical trellis

Planting Density: 3200 vines/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 between 22° - 23.5° Balling in the early hours of the morning and were all hand-picked.

**in the cellar** : · Skin Contact : 0 - 6 hours

· Settling : 24 hours

· Yeast : vin7, ALS

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

· Fermentation Temperature : 14° - 18° C

· Lees Ageing : 5 months on lees

