

Cape Point Vineyards Stonehaven Sauvignon Blanc 2011

On the nose the wine shows an abundance of tropical fruit along with citrus, grapefruit and freshly cut grass. This all follows through to a crisp palate with a long limey finish. The wine can be enjoyed now, yet will develop beautifully over the next 2 - 3 years. Enjoy with good food and company.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.41 ta : 6.8 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : · Variety : Sauvignon Blanc

- Trellis : Vertical trellis
- Planting Density : 3200 vines/ha
- Soil : Decomposed granite and sandstone
- Irrigation : Drip
- Yield : 5 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 21.5°B and 22.5°B in the early hours of the morning and were all hand-picked.

in the cellar : · Skin Contact : none

- Settling : 24 hours
- Yeast : vin7, cks102
- Fermentation : 100% stainless steel
- Fermentation Temperature : 12-14°C
- Lees Ageing : 2 months on gross lees
- Barrel Ageing : none