

## Cape Point Vineyards Sauvignon Blanc 2011

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 | 89% Sauvignon Blanc, 11% Semillon  
**winery** : Cape Point Vineyards  
**winemaker** : Duncan Savage  
**wine of origin** : Cape Point  
**analysis** : **alc** : 13.7 % vol **rs** : 2.5 g/l **pH** : 3.2 **ta** : 6.5 g/l **so2** : 112 mg/l **fso2** : 38 mg/l  
**type** : White **style** : Dry **taste** : Mineral  
**pack** : Bottle **size** : 0 **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  
Yield : 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 22°B and 23.5°B in the early hours of the morning and were all hand-picked.

**in the cellar** : Skin Contact : None  
Settling : 12 hours  
Fermentation : 80% stainless steel, 20% barrel fermented  
Fermentation Temperature : 16-20°C  
Lees Ageing : 11 months on lees in barrel (20%) and tank (80%).