

## Cape Point Vineyards Sauvignon Blanc 2014

The wine shows a complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone. The palate is focused and racy, made in a style to be a wonderful food companion.

Best enjoyed with fresh line fish, oysters, sushi, crayfish and summer dishes in general.

**variety :** Sauvignon Blanc | 97% Sauvignon Blanc 3% Semillon

**winery :** Cape Point Vineyards

**winemaker :** Duncan Savage

**wine of origin :** Cape Point

**analysis :** alc : 13.5 % vol rs : 1.8 g/l pH : 3.3 ta : 6.4 g/l

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

**pack :** Bottle **size :** 0 **closure :** Cork

92 pts Robert Parker, Neal Martin, Oct 31 issue

Rated 91 Points by Wine Spectator (Feb 2014):

Double Gold Medal – Veritas Wine Awards 2009

Silver Medal – Old Mutual Trophy Wine Show 2008

Trophy Winner – Best Sauvignon Blanc – Old Mutual Trophy Wine Show 2007

Trophy Winner – Best Sauvignon Blanc Unwooded (Museum Class) – Old Mutual Trophy Wine Show 2010

Rated 91 points by Wine Spectator 2008

Regional Trophy South African Sauvignon Blanc – Decanter World Wine Awards 2007

International Trophy Sauvignon Blanc – Decanter World Wine Awards 2007

Rated 90 points by Wine Spectator 2007

Silver Medal International Wine & Spirit Competition London 2005

Best in its Class International Wine & Spirit Competition London 2005

Silver Medal International Wine & Spirit Competition London 2006

Gold Medal, Michelangelo International Wine Awards 2005

Gold Medal – Veritas Wine Awards 2005

Silver Medal – Old Mutual Trophy Wine Show 2006

Silver Medal International Wine & Spirit Competition London 2001

Gold Medal International Wine & Spirit Competition London 2002

Gold Medal Juliet Cullinan Cape Wine Masters Competition 2002

**ageing :** Cape Point Vineyards Sauvignon Blanc 2014 is drinking beautifully at present and reward for many years to come.

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

Trellis: Vertical trellis

Planting Density: 3200 vines/ha

Soil: Decomposed granite and Sandstone

Irrigation: Drip

Yield: 8 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° - 23.5° Balling in the early hours of the morning and were all hand-picked.

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

Settling : 12 hours

Yeast : vin7, ALS

Fermentation : 95% stainless steel, 5% barrel fermented

Fermentation Temperature : 16° - 20° C

Lees Ageing : 7 months on lees in tank and barrel

