

Cape Point Vineyards Sauvignon Blanc Reserve 2014

The nose shows delicate floral elements, grapefruit, stone fruit and limes along with subtle wood spice

Serve with line fish, crayfish, Scallops and white meat dishes in general.

variety : Sauvignon Blanc | 88% Sauvignon Blanc 12% Semillon

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.25 ta : 7.0 g/l

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

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

Decanter 2015 World Wine Awards: Gold
92 pts Robert Parker, Neal Martin, Oct 31 issue
Rated 92 Points by Wine Spectator (Feb 2014):
Rated 93 Points by Robert Parker 2013
FNB Top 10 Sauvignon Blanc 2013.

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

in the vineyard : 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. 100% shole bunch pressing.

Settling: 24 hours

Yeast: Inoculated and spontaneous ferments.

Fermentation: : 100% barrel fermented, used 600L barrels.

Fermentation Temperature :18-20°C

Lees Ageing: 14 months on gross lees in barrel.

