

Cape Point Vineyards Chardonnay 2014

The wine shows a complex array of citrus, apricot, oatmeal and honey flavours with strong minerality and some subtle spicy oak. This all follows onto a wonderfully full palate with crisp acids and great length.

variety : Chardonnay | 100% Chardonnay

winery : Cape Point Vineyards

winemaker : Duncan Savage

wine of origin : Cape Point

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.5 ta : 5.5 g/l so2 : 111 mg/l fso2 : 32 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

Platter Description 2011:

Platter Description 2010:

Platter Description 2009:

Platter Description 2008:

Gold Medal – Veritas Wine Awards 2006

Rated 90 points by Wine Spectator 2007

Gold Winner – Veritas Wine Awards 2002

Gold Medal Challenge International du Vin 2003

Silver Medal International Wine & Spirit

Competition London 2003

Gold Winner, Michelangelo International Wine Awards 2003

ageing : This Chardonnay 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: Chardonnay

Trellis: Vertical trellis

Planting Density: 3200 vines/ha

Soil: Decomposed sandstone

Irrigation: Drip

Yield: 4 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 22° - 23.5° Balling in the early hours of the morning and were all hand-picked.

in the cellar : Crushing: whole bunch pressed, oxidative handling

Settling: 8 hours

Yeast: spontaneous and inoculated ferments

Fermentation: 100% barrel fermented, 30% new

Fermentation Temperature: 18-22°C

Barrel Ageing: aged for 10 months in barrel

