



CAPE POINT

VINEYARDS



CAPE TOWN SAUVIGNON BLANC 2017

(Blend: 97% Sauvignon Blanc, 3% Semillon)

"The wine shows a complex array of passion fruit and guava combined with citrus elements whilst remaining fresh and vibrant on the palate"

WINE GROWING & VINIFICATION

Grapes for this wine are picked from selected vineyard parcels in the picturesque Cape Town wine region. The grapes were harvested between 22°B and 23°B in the early hours of the morning and were all hand-picked.

This Sauvignon Blanc is drinking beautifully at present and will reward for many years to come.

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|---------------|----------------------------|
| Trellis | Vertical Shoot Positioning |
| Plant Density | 2300 vines/ha |
| Soil | Decomposed Granite |
| Yield | 8 ton/ha |

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|--------------|--------------------------|
| Skin Contact | None |
| Settling | 12 Hours |
| Fermentation | 100% Stainless Steel |
| Temperature | 16-20°C |
| Lees Ageing | 3 Months on lees in tank |

Analysis

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|------------------|---------|
| Alc | 13,5% |
| RS | 1,5g/l |
| pH | 3,37 |
| TA | 6,4g/l |
| FSO ² | 42mg/l |
| TSO ² | 103mg/l |