



CAPE POINT

VINEYARDS



NOORDHOEK

Sauvignon Blanc 2017

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

"The wine is layered with a combination of Cape gooseberries, white grapefruit and a hint of fynbos. The rich and textured palate is focused with a steely minerality and fresh and vibrant acidity."

WINE GROWING & VINIFICATION

Grapes for this wine are hand-selected from vineyards on sea-facing slopes where they enjoy fresh breezes and picturesque views. The grapes were harvested between 22°B and 23°B in the early hours of the morning and were all hand-picked.

Trellis	Vertical Shoot Positioning
Plant Density	2300 vines/ha
Soil	Decomposed Sandstone and Granite
Yield	8 ton/ha
Skin Contact	None
Settling	12 Hours
Fermentation	97% Stainless Steel 3% Barrel Ferment
Temperature	16-20°C
Lees Ageing	8 Months on fine lees in tank

Analysis

Alc	14,5%
RS	1,5g/l
pH	3,4
TA	6,6g/l
FSO ²	42mg/l
TSO ²	103mg/l

93 Points Tim Atkin SA Report 2017