



CAPE POINT VINEYARDS

SAUVIGNON BLANC RESERVE 2016

Sauvignon Blanc 91%; Semillon 9%

"Sauvignon Blanc is quite site-specific, although anyone who enjoys the likes of Cape Point Vineyards will be aware of the heights it can reach." - Neal Martin 2017



Grapes for this wine are selected from three site specific blocks on the picturesque south facing Noordhoek slopes from the Peninsula's southern-most vineyards. The grapes were harvested between 22°B and 24°B in the early hours of the morning and were all hand-picked.

Cape Point Vineyards Sauvignon Blanc Reserve 2016 is drinking beautifully at present and will reward for many years to come.

VINEYARD & CELLAR

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|---------------------------|--|
| Trellis: | Vertical trellis |
| Planting Density: | 3200 vines/ha |
| Soil: | Decomposed granite |
| Yield: | 4 tons/ha |
| Skin contact: | None, 100% whole bunch pressing |
| Settling: | 12 hours |
| Yeast: | Inoculated & spontaneous ferments |
| Fermentation: | 100% barrel fermented, in 600L French Oak barrels |
| Fermentation Temperature: | 18°-20°C |
| Lees ageing: | 15 months on lees |

ANALYSIS

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|--------------------|---------|
| Alcohol | 14%/Vol |
| RS: | 2.4g/l |
| pH: | 3.20 |
| TA: | 7.6g/l |
| FSO ² : | 42mg/l |
| TSO ² : | 131mg/l |