



CAPE POINT

VINEYARDS

"The wine shows a complex array of green fig, passion fruit and apple combined with zesty orange and lime. The palate remains fresh and vibrant with lively traces of granny smith apples, fresh pineapple juice and pears." This Sauvignon Blanc is drinking beautifully at present and will reward for up to 3 years from harvest. It is best served at 10-12°C.



CAPE TOWN

Sauvignon Blanc 2018

Grapes for this wine are picked from selected vineyard parcels in the picturesque Cape Town wine region. The grapes were hand-harvested between 21°B and 23°B in the early hours of the morning.

Vineyard & Cellar

Trellis	Vertical Shoot Positioning
Plant Density	2300 to 3000 vines/ha
Soil	Derived from Granite and Sandstone
Yield	7,5 ton/ha

Skin Contact	10% overnight
Settling	12 Hours
Fermentation	100% Stainless Steel
Temperature	14-20°C
Lees Ageing	3 Months on lees in tank

Analysis

Alc	13%
RS	2,0g/l
pH	3,24
TA	6,1g/l
FSO ²	48mg/l
TSO ²	100mg/l

Food Pairings

Tomato Gazpacho with Prawns; Grilled Fish with Lemon Zest, Capers, Olives and Ginger; Thai Noodle Salads; Gnocchi with Basil, Goat's Cheese and roasted Cherry Tomatoes