



CAPE POINT VINEYARDS

ISLIEDH 2017

76% Sauvignon Blanc, 24% Semillon

"Richly textured yet almost ethereally fresh...white peach, citrus, vanilla, subtle honey and baking spice, all remarkably poised and age worthy " John Platter's Guide 2019



Grapes for this wine are selected from site specific blocks of the picturesque sea-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 Isliedh 2017 is drinking beautifully at present and will reward for 10-15 years after vintage. Best enjoyed at 14°C.

VINEYARD

Trellis:	Vertical trellis
Planting Density:	3200 vines/ha
Soil:	Decomposed granite
Yield:	4 tons/ha

CELLAR

Skin Contact:	None, whole bunch pressed
Settling:	8 hours
Yeast:	Inoculated and spontaneous ferment
Fermentation:	Sauv/Blanc in 600L French Oak (40% new), Semillon in Amphora
Fermentation Temp	18-20°C
Lees Ageing:	10 months barrel ageing on gross lees, followed by 5 months in stainless steel

ANALYSIS

Alcohol:	14%
RS:	1.6 g/l
pH:	3.25
TA:	7,6 g/l
TSO ² :	123 mg/l
FSO ² :	44 mg/l

AWARDS

96 Points Tim Atkin 2018 SA Report; 5 Stars John Platter Guide 2019