



# CAPE POINT VINEYARDS

## Reserve Sauvignon Blanc 2017

*“The wine shows a generous bouquet of fresh pear and white flower scents, backed by a well-balanced palate bouncy with energy, saline oyster shell and traces of ginger. Cape Point Vineyards Sauvignon Blanc Reserve 2017 will benefit from bottle maturation, and will reward for up to 10 years after vintage.”*



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

### VINEYARD

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

### CELLAR

Skin Contact:	100% whole bunch pressing
Settling:	10 hours
Yeast:	Inoculated & spontaneous
Fermentation:	100% barrel fermented
Fermentation:	18°-22°C
Lees Ageing:	15 months on lees

### ANALYSIS

Alcohol :	14,5%
RS:	1,9 g/l
pH:	3.26
TA:	8,0 g/l
FSO <sup>2</sup> :	44 mg/l
TSO <sup>2</sup> :	128 mg/l

### AWARDS

94 Points Tim Atkin SA Report 2018  
92 Points Neal Martin South Africa Report 2018