



# CAPE POINT VINEYARDS

## Chardonnay 2018



A delicately oaked Chardonnay with subtle hints of dried herbs and floral notes combined with elements of red apple, pineapple and citrus zest. The wine continues to open up unveiling fynbos honey, dried peach and apricot with marmalade.

The palate provides elements of fresh citrus and dried stonefruit, perfectly balanced by the refreshing acidity and elegant structure. 2019 - 2022

### WINE GROWING & VINIFICATION

The grapes come from a selected vineyard parcel grown a mere 30km from the Atlantic Ocean. This setting provides the ideal climate for slow development of fruit precursors whilst retaining acidity.

The grapes are hand-picked and whole bunch pressed. The juice is allowed to settle naturally over 8 hours after which we transfer to 300L French Oak barrels for fermentation. After fermentation the wine is left on the fermentation lees for 10 months without mixing the lees.

|                |                            |
|----------------|----------------------------|
| Trellis:       | Vertical Shoot Positioning |
| Plant Density: | 2300 vines/ha              |
| Soil:          | Table Mountain Sandstone   |
| Yield:         | 3 ton/ha                   |
| Settling:      | 8 Hours                    |
| Fermentation:  | 100% French Oak barrel     |
| Temperature :  | 18 - 22°C                  |
| Lees Ageing:   | 10 Months                  |

### Analysis

|            |                          |                            |
|------------|--------------------------|----------------------------|
| Alc: 13,5% | RS : 1.8 g/l             | pH:3,33                    |
| TA: 6,6/l  | FSO <sup>2</sup> :31mg/l | TSO <sup>2</sup> : 136mg/l |

### Awards

Cape Point Vineyards is uniquely located in the Cape Peninsula, where it is set rather majestically against the slopes of the famous Chapman's Peak mountain range and overlooks the nearby Atlantic Ocean - a mere 2km's away.

Cool sea breezes along with ancient mountain soils make for a unique terroir with a late growing season that results in a world class Sauvignon Blanc with minerals tones and great complexity.

