



CAPE POINT VINEYARDS

NOORDHOEK SAUVIGNON BLANC 2018

A refreshing coastal style, combining elements of white grapefruit and a hint of floral fynbos. The ocean seems to dance in your glass, notes of nori and oyster shell as well as a fresh misty sea breeze takes you right onto the beautiful Noordhoek beach. The palate shows elegant layers of fruit with a steely minerality finished off by a fresh and vibrant acidity that creates a long lingering palate length. This wine is showing beautifully right now and will continue to develop for months to come.

2020 - 24

WINE GROWING & VINIFICATION

Grapes for this wine are hand-selected from vineyard parcels that best display the uniqueness of our Noordhoek terroir. Fruity elements are derived from blocks in the valley that enjoy longer hours of sunlight. For balance, we select grapes with herbaceous tones from the very top blocks that fall in the shadow of the the Chapman's Peak Mountain Range for most of the day.



Trellis:	Vertical Shoot Positioning
Plant Density:	2300 vines/ha
Soil:	Decomposed Sandstone
Yield:	6 ton/ha
Skin Contact:	None, whole bunch pressed
Settling:	12 Hours
Fermentation:	97% Stainless Steel 3% Barrel
Temperature:	16-20°C
Lees Ageing:	8 Months on fine lees in tank

Analysis

Alc: 13,17 %	RS: 1,6g/l	pH: 3,25
TA: 7,4 g/l	FSO ² : 41mg/l	SO ² : 101mg/l

Awards

Tim Atkin: – 93 points
International Wine Challenge: 93 points

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.

