



RESERVE SAUVIGNON BLANC 2018

An elegant representation of our unique terroir, with hints of floral spice, cardamom and white pepper. The generous fruit profile showcases lemon, tangerine and ripe nectarines. Combining all the elements of our beautiful coastal setting with notes of kelp and a salty sea breeze character own to Cape Point. The delicate notes of perfumed spring blossoms with subtle hints of oak ageing gives this wine added layers of complexity. The palate is rich and textured with a pithy quality, finishing with the characteristic lengthy mineral edge. 2020 - 25

WINE GROWING & VINIFICATION

Grapes for this wine are hand-selected from 3 sea-facing vineyard parcels in the mid levels of our farm where a combination of the fresh breezes and decomposed granite soils result in a wine that has a distinct mineral edge.

The grapes were hand picked between 22°B and 23°B in the early hours of the morning and whole bunch pressed. The juice is allowed to settle naturally over 12 hours. After fermentation the wine is left on the fermentation lees for 15 months in old French Oak with regular mixing to enhance the mouth feel.

Trellis: Vertical Shoot Positioning

Plant Density: 3200 vines/ha
Soil: Decomposed Granite

Yield: 4 tons/ha

Skin Contact: None, whole bunch pressed

Settling: 12 Hours

Fermentation: 100% Barrel fermented

Temperature: 18-22°C

Lees Ageing: 15 Months on fine lees in barrel

Analysis

Alc: 14% RS:1,8 g/l pH:3,20 TA: 7,7g/l FSO²: 43 mg/l SO²:110 mg/l

Awards

Tim Atkin 2019 SA Report - 94 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.

