



CAPE POINT

VINEYARDS

SAUVIGNON BLANC 2019

A delightful reminder of freshly picked apricots, ripe pears, golden delicious apples and granadilla sorbet on the nose. The aroma continues to unveil limes and orange blossom with a hint of fynbos and dried herbs. These aromas follow through on the palate with a refreshingly bright acidity and a long lingering fruity finish. This wine will drink beautifully now, but the generosity of fruit will last for months to come after which it will continue to develop more tertiary aromas such as dried fruits.

WINE GROWING & VINIFICATION

The grapes come from selected vineyard parcels which showcase more fruit driven aromas. The grapes are hand-picked, destemmed and gently crushed into a press. The juice is allowed to settle naturally over 24 hours after which we inoculate with selected yeast to enhance our fruit profile. Fermentation takes place at 14 to 16 Celsius. After fermentation the wine is left on the fermentation lees for 3 months with regular mixing to enhance the mouth feel.

Trellis:	Vertical Shoot Positioning
Plant Density:	2300 vines/ha
Soil:	Decomposed Granite
Yield:	8 ton/ha
Skin Contact:	None, whole bunch pressed
Settling:	12 Hours
Fermentation:	100% Stainless Steel
Temperature :	16-20°C
Lees Ageing :	3 Months on fine lees in tank

Analysis

Alc:	13,5%
RS :	1,6g/l
pH:	3,28
TA:	6,7g/l
FSO ² :	43mg/l
TSO ² :	100mg/l

