



CAPE POINT VINEYARDS

ISLIEDH 2016

84% Sauvignon Blanc, 16% Semillon

"The wine displays a complex array of Stone fruit, floral notes, limes, grapefruit and spicy oak. The palate is rich, seductive and exotic while still retaining the characteristic Cape Point mineral edge."



VINEYARD

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

CELLAR

Skin Contact:	Contact none, whole bunch pressed
Settling:	8 hours
Yeast:	Inoculated and spontaneous ferment
Fermentation:	Sauv/Blanc in French Oak (40% new), Semillon in Amphora
Fermentation Temp	18-20C°
Lees Ageing:	10 months on gross lees

ANALYSIS

Alcohol:	14%
RS:	1.6 g/l
pH:	3.2
TA:	7g/l
TSO ² :	116mg/l
FSO ² :	46mg

AWARDS

DWWA Gold Medal; SA Wine Index Platinum (95+ Points); 95 Points Tim Atkin 2017 SA Report; 5 Stars John Platter Guide 2018