

# Sauvignon Blanc 2014

CAPE POINT, WESTERN CAPE, SOUTH AFRICA



## HARVEST & VINTAGE NOTES

Grapes for this wine are picked on the picturesque south facing Noordhoek slopes from the Peninsulas' southern most vineyards. The grapes were harvested between 22°B and 23.5°B in the early hours of the morning and were all hand-picked.

The wine shows a complex array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone. The palate is focused and racy, made in a style to be a wonderful food companion.

This Sauvignon Blanc is drinking beautifully at present, but try to exercise patience as it will only improve over the next 2-5 years. Best enjoyed with fresh line fish, oysters, sushi, crayfish and summer dishes in general.



**GRAPES:** 97% Sauvignon Blanc,  
3% Semillon

**ALCOHOL:** 13.7%

**RESIDUAL SUGAR:** 1.8 g/L

**PH:** 3.3

**TOTAL ACIDITY:** 6.4 g/L

**TOTAL SULPHUR:** 120 mg/L

**ANNUAL PRODUCTION:**  
6,000 – 8,000 X 12/750ml