

Sauvignon Blanc 2016

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.

It is drinking beautifully at present and will reward for many years to come.

VINEYARD:

Trellis: Vertical trellis
Planting Density: 3,200 vines/ha
Soil: Decomposed sandstone
Yield: 4 tons/ha

CELLAR

Skin Contact: none
Settling: 12 hours
Fermentation: 100% stainless steel
Fermentation Temperature: 16 to 20°C
Lees Aging: 3 months on lees in tank

REVIEWS AND AWARDS

Over the last 10 years. Cape Point Vineyards Sauvignon Blanc has received various 90+ ratings, 2 Decanter World Wine Award Trophies, 2 Old Mutual Trophies as well as Gold and Double Gold medals at the Veritas Wine Awards.



WINEMAKER: Duncan Savage

GRAPES: 97% Sauvignon Blanc,
3% Semillon

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.8 g/L

PH: 3.3

TOTAL ACIDITY: 6.3 g/L

TOTAL SULPHUR: 101 mg/L

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

