

Isliedh 2012

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 23°B and 25°B in the early hours of the morning and were all hand picked. The grapes were whole bunch pressed and settled for 8 hours. The wine was 90% barrel fermented, aged for 14 months on gross lees and 14 months with regular mixing.



GRAPES: 70% Sauvignon Blanc & 30% Semillon

ALCOHOL: 13.6%

RESIDUAL SUGAR: 3 g/L

PH: 3.1

TOTAL ACIDITY: 7.7 g/L

TOTAL SULPHUR: 125 mg/L

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