

Isliedh 2013

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' southernmost vineyards. The grapes were harvested between 23°B and 25°B in the early hours of the morning and were all hand-picked.

Isliedh 2013 displays a complex array of stone fruit, floral elements, limes, grapefruit and spicy oak. The palate is rich, seductive and exotic while still retaining the characteristic Cape Point mineral edge. The blend can be best enjoyed from late 2014 over the next 5-10 years. Pair with Fresh line fish, Crayfish, rich chicken dishes and even duck.

VINEYARD

TRELLIS: vertical trellis

PLANTING DENSITY: 3,200 vines/ha

SOIL: Decomposed granite

IRRIGATION: drip

YIELD: 3 tons/ha

CELLAR

SKIN: contact none, whole bunch pressed

SETTLING: 8 hours

YEAST: Inoculated and spontaneous ferment

FERMENTATION: 95% barrel (50% new)

FERMENTATION TEMP: 5% amphora 18-20°C

LEES AGING: 10 months on gross lees.

10 months with regular mixing



GRAPES: 82% Sauvignon Blanc,
18% Semillon

ALCOHOL: 14%

RESIDUAL SUGAR: 2.0 g/L

PH: 3.3

TOTAL ACIDITY: 6.8 g/L

TOTAL SULPHUR: 112 mg/L

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