



CAPE WHITE 2010

Blend

Sauvignon Blanc 48% Semillon 43% Chardonnay 9%

Tasting Notes

A complex aromatic profile, exhibiting lemon grass, mandarin, honeydew melon, passionfruit and hints of pineapple. The palate is smooth from start to finish, with a gentle acidity that highlights the fruits sweetness and flavour. The palate shows good length and balance.

Winemaking Notes

Warm days and warm nights at the end of February and the beginning of March prompted a rapid acceleration of sugar levels in the white varieties. Acid levels remained high as well suggesting a concentration effect from the warm weather rather than typical physiological ripening. There was a net benefit for the wine with no additions of Tartaric acid required in the winemaking and importantly a high level of aromatics and fruit power.

Harvesting was undertaken in the pre-dawn cool to minimise oxidation and flavour loss, followed by gentle pressing of chilled grapes. The resulting juice was fermented using selected aromatic yeasts. The winemaking thereafter was fairly simple, with no oak used and an emphasis on retaining and highlighting the purity and expression of the vineyard.

Analysis

Baume at Picking: 11.3 – 12.5	Titratable Acidity: 6.1
Alcohol: 13.0	pH: 3.18
Residual Sugar: 1.87	

