

Le Cape



*Cape of  
Good Hope*

A PASSION FOR PERFECTION

## LE CAPE SAUVIGNON BLANC 2015

### THE WINEMAKING

This wine consists of only one cultivar, Sauvignon Blanc. The grapes were handpicked and grapes were selected out of our best block of Sauvignon Blanc, 350m above sea level. The grapes came in at 23 Balling, were destemmed and pressed. The juice was inoculated with a yeast strain and fermentation took place for a period of 25 days at a temperature of 14 °C. After fermentation the wine was kept on its lees for a period of 5 months before it was prepared for bottling.

### CELLAR MASTER COMMENT:

The wine is light green in colour with aromas of melon, gooseberry and granadilla. On the palate the wine is fresh with a mixture of tropical fruit flavours.

### CHARACTER:

Flavours of melon and gooseberry.  
Enjoy with seafood and salads.  
Best enjoy at 10 - 16 °C

### ANALYSIS:

Alcohol	13.5%
RS	1.9
TA	6.5
VA	0.48
FSO2	29
TSO2	96
pH	3.10



FORT SIMON  
WINE ESTATE