



## Blue Grove Hill Sauvignon Blanc 2006

The 2006 vintage saw very favourable conditions for the production of Sauvignon Blanc. A cool, slow ripening period was further aided by the incessant South Easterly wind, making sure that temperatures remained low and that the delicate flavours were conserved. In addition, Manfred Tement, the renowned Sauvignon Blanc producer in Austria, was invited to bring his expert experience and advice to the team at Capaia. This further emphasizes the focus and determination to produce a Sauvignon Blanc of outstanding quality.

Grapes were harvested by hand according to selections based on ripeness and character. Following a short period of skin contact, the free-run juice was removed to settle, while the remaining grapes were gently pressed to extract the rest of the juice. The clean juice was inoculated with a selected yeast strain and allowed to ferment in both stainless steel tanks and new French Oak barriques. Following a 2 month period on the lees, the different components were carefully blended together and stabilised before being bottled.

The wine displays attractive aromas of gooseberries and tropical fruit. A refreshingly clean palate is well balanced with delicate fruit flavours and a lively, mineral acidity.

Bin-No	296160 06 (6 bot. of 750ml)
Vintage	2006
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	100% Sauvignon Blanc
Alcohol	13% vol
Sugarfree Extract	21.4 g/l
Residual Sugar	2.1 g/l
Total Acid	7.7 g/l
pH	3.01
Recommended Temperature	10 °C
Ageing Potential	within 2-3 years
Accolades	Michelangelo International Wine Gold Award 2006