



Blue Grove Hill Sauvignon Blanc 2007

The 2007 vintage saw a mixture of favourable and very challenging conditions for the production of optimum Sauvignon Blanc. The winter of 2006 produced mild temperatures which followed through to August and September. During early budding and shoot growth the moderate cooler conditions continued which resulted in stronger, more balanced shoots. In January there was a variation in climate which caused further berry ripening assisted by the strong South Easterly. This caused temperatures to remain low and the delicate fruit flavours were conserved.

Grapes were harvested by hand according to selections based on ripeness, character and visual appearances.

Following a short period of skin contact, the free run juice was separated to settle, while the remaining grapes were pressed to extract the rest of the juice. The clean juice was inoculated with a selected yeast strain and fermented in part stainless steel tank and part new French oak barriques. Following a 2 month period in the lees, the different components were carefully blended together and stabilised before being bottled.

In spite of all the unique challenges of 2007, a Sauvignon Blanc was made with help of world renowned Sauvignon Blanc Winemaker, Manfred Tement, that represents outstanding international quality.

The wine is an honest reflection of the unique Capaia terroir by revealing tropical fruit flavours and an enticing grassy nose. The palate is young and fresh with green pepper flavours and a long lingering aftertaste.

Bin-No	296160 07 (6 bot. of 750ml)
Vintage	2007
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	100% Sauvignon Blanc
Alcohol	13% vol
Sugarfree Extract	19.6 g/l
Residual Sugar	2.6 g/l
Total Acid	6.0 g/l
pH	3.42
Recommended Temperature	10 °C
Ageing Potential	within 2-3 years