



Blue Grove Hill Sauvignon Blanc 2008

Conditions leading to the ripening stage of our Sauvignon Blanc were very favourable for the 2008 vintage. The Cape doctor (south Easter winds) played its part again in ensuring that the yields stay low, which resulted in smaller concentrated berries. The good water retention ability of our soils ensured enough moisture to help the vines through until harvest.

Grapes were hand-picked early in the mornings at full ripeness. Different blocks are harvested at various stages of ripeness, according to the character and appearance of the fruit. A twelve hour skin contact period was allowed for maximum extraction of the flavour pre-cursors responsible for all the fruit flavours of our wine. After gentle pressing and clean settling of the juice, we inoculated with different selected yeast cultures to further enhance complexity to the wine.

After a slow, cold fermentation, the wines were left on the lease for a few weeks before bottling. With the help of Armin Tement (son of consultant Manfred Tement) we successfully blended the different wines together to the final product.

Blue Grove Hill Sauvignon Blanc 2008 is a refreshing and crispier Sauvignon, with lots of tropical fruit flavours and strawberry undertones. The wine ends pleasantly with a sweet fruit finish and lingering mineral aftertaste.

Bin-No	296160 08 (6 bot. of 750ml)
Vintage	2008
Ward	Philadelphia, South Africa
Producer	Capaia
Blend	100% Sauvignon Blanc
Alcohol	13% vol
Sugarfree Extract	19.6 g/l
Residual Sugar	1.5 g/l
Total Acid	6.5 g/l
SO ²	96 mg/l
pH	19.6 g/l
Recommended Temperature	10 °C
Ageing Potential	within 2-3 years