CAPE POINT
V I N E Y A R D S

ISLIEDH 2022

"The finest white Bordeaux blend in the country" - Tim Atkin MW.

Isliedh is a remarkable combination of Cape coastal Sauvignon Blanc drenched in richly textured Sémillon. Both varieties adding to the complexity of the wine. The blend offers beautiful floral notes of white orchid, rose and peach blossom. The fruit leaps from the glass unveiling a harmonious blend of white fruits, ripe nectarine, pink grapefruit, figs and lemon curd. Hints of floral oak spice combined with fresh thyme gives the wine an extra layer of depth. The palate is rich, saline, full and textured with the classic long lasting mineral finish. 2020 - 28

WINE GROWING & VINIFICATION

The Sauvignon Blanc portion of this wine is hand-selected from a single vineyard parcel facing the toughest conditions on our sea-facing Vineyard; severe winds and rocky, decomposed granite soils result in tiny bunches packed with complexity - barrel fermented in French oak. The Sémillon component is fermented in clay amphora pots according to ancient tradition, in order to better show the mineral qualities inherent in this wine.

Trellis:	Vertical Shoot Positioning
Plant Density:	3200 vines/ha
Soil:	Decomposed Granite
Yield:	3 tons/ha
Skin Contact:	None, whole bunch pressed
Settling:	8 Hours
Fermentation:	Sauvignon: Barrel fermented
	Semillon: Clay Amphora
Temperature:	18-22°C
Lees Ageing:	10 Months on gross lees in barrel followed by 5 months in stainless steel on fine lees

Analysis

Alc: 14 %	RS:3,5 g/l	pH:3,16
TA: 8,1 g/l	FSO_2:35 mg/l	SO_2 :99 mg/l

Awards

Tim Atkin 2021 SA Report - 96 Points. Neal Martin for Vinous – 93 Points

Cape Point Vineyards is uniquely located in the Cape Peninsula, where it is set rather majestically against the slopes of the famous Chapman's Peak mountain range and overlooks the nearby Atlantic Ocean - a mere 2km's away.

Cool sea breezes along with ancient mountain soils make for a unique terroir with a late growing season, that results in a world class Sauvignon Blanc with minerals tones and great complexity.

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