Fiche Technique

Wine	**Cape Sands Pinot Grigio 2022**
Percentage blend	100 % Pinot Grigio

Vineyard Information	
Appellation	Western Cape
Area planted	45 ha
Age of vines	9 - 12 years
Rootstock	Richter 99
Clone	SB 9K,SB 7A,SB 7N
Trellis system	3 Wire VSP
Irrigation	Yes
Vine density	3 000 vines / ha
Soil	Hutton & Clay
Climate	Mediterranean

Harvest Information	
Date	February
Type	Handpicked
Yield	8 - 10 ton / ha

Winemaking	
Winemaker	Helienne Swanepoel
Crushing/Destemming	Yes
Tanks (type)	Stainless steel tanks
Fermentation protocol **(**vessel, temp, duration**)**	Whole bunch pressed to avoid colour extraction from the grape skins. Maintained cold fermentation temperature to preserve the delicate fruit aromas.
Yeast Strain	*Saccharomyces Cerevisiae*
Malolactic (y/n)	No
Lees contact / battonage	Yes, 2 month lees contact.
Barrel ageing (oak type, % of blend, duration)	100 % Pinot Grigio
Or other method of oak maturation (chips etc..)	No
Fining	Bentonite
Filtration	1.2 micron
Stabilisation	CMC addition & Traditional metod (- 3 °C for 72 hour)

Tasting notes from Winemaker
 Light yellow with a green tint. Pleasant, intense, and persistent nose, distinctly floral. Dry, wonderfully crisp palate, with great character and elegance, stone fruit, nectarine, and lemon freshness immediately apparent. Good consistency in the mouth, good balance between acidity and roundness. Medium body, concentration, and length.
Best served with light pasta meals (including seafood , cream or fresh tomato), seafood & vegetable risotto, salads & sushi.

Analysis -To be confirmed at production	
Alcohol % (v/v)	12
Residual sugar (g/l)	1-4.9
Total acidity (g/l)	6
Ph	< 3.7
Volatile acidity (g/l)	< 0.7
Free SO_2 (mg/l)	35
Total SO_2 (mg/l)	< 160

Does this wine contain any genetically modified ingredients? No

Suitable for Vegetarians ✓

Vegans ✓

Neither □