



CAPE MOBY WHITE

2021



APPELLATION

W.O. Walker Bay



GRAPE VARIETIES

62 % Semillon
38 % Sauvignon Blanc



AGEING POTENTIAL

10 years



AREA

RSA, Stanford, Western Cape



ALCOHOL LEVEL

11,0 %



PRODUCTION

4.139 bottles

STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, of hot days, of driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.

WINEMAKING

Grapes were harvested by hand at the first signs of ripeness to bring in grapes with fresh fruit aromas and light texture. The Semillon and Sauvignon Blanc were fermented separately with indigenous yeast species in stainless steel tanks. The wine was blended 12 months after fermentation and then bottled.

TASTING NOTES

Pleasantly aromatic with fresh apple, pear and tropical fruit notes on the nose. On the palate the wine spreads well with soft acidity and lovely freshness on the finish.

Grape Origin: Sourced from vineyards in Walker Bay and Stellenbosch

Average Yield: 40 hl/ha

Fermentation: Fermented for 8 – 14 days in stainless steel tanks

Maturation: In stainless steel tanks for 18 months

Bottling Date: 22.11.2022

Dry Good: Bordeaux Shape, 460g, Screw Cap, Carton of 6

Alcohol: 11,0 %

Residual Sugar: 2,7 g/l

pH: 3,3

Total Acidity: 6,5 g/l

Total Extract: 19,4 g/l

Handcrafted bottled at Cape Moby Winery

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