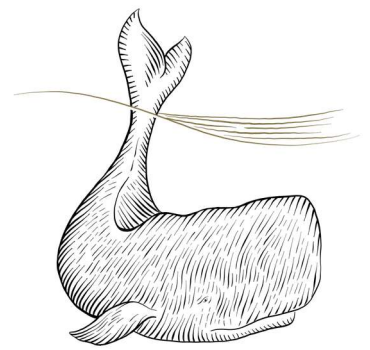




CAPE MOBY

Sauvignon Blanc

2022 WINE PROFILE



AREA

Stanford, Western Cape, South Africa

GRAPE VARIETIES

100 % Sauvignon Blanc

PRODUCTION

879 bottles

SERVING TEMP.

10–12 °C

APPELLATION

W.O. Walker Bay

ALCOHOL LEVEL

13,5 %

AGEING POTENTIAL

10 years

RECOMMENDED STORAGE

Cool, dark and temperature-stable

TERROIR

Cool coastal climate, 5 km from the Atlantic Ocean, indigenous fynbos vegetation.

SOIL

High alkaline maritime limestone.

STORY

“This wine bails from the path of Abab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, and wine and whales are the stuff of legends. It’s a saga of cold nights, hot days, driving winds and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite and dunes of purest chalk and limestone rocks.”

RANGE

Cape Moby: Springfontein’s non-estate sister label, offering approachable wines from selected vineyards and parcels outside the estate’s organic certification programme. Named after the great whales that pass along the Walker Bay coast, Cape Moby wines combine classic varietal character with the freshness and distinctive coastal influence of the region.

VINTAGE

2022: A cold, wet winter and a predominantly cool growing season provided ideal conditions for slow ripening, before a short spell of intense heat accelerated the final stages. The result is concentrated, structured wines with vibrant freshness. Walker Bay enjoyed an especially strong vintage.

TASTING NOTES

Clean, crisp and fruity, with bright flavours of tropical fruit balanced by vibrant citrus-lemon acidity and subtle herbal hints. Wonderfully refreshing on the finish.

FOOD PAIRING

A natural match for fresh oysters, ceviche, or a goat’s cheese salad.

ATTRIBUTES

Vegan, low-intervention. Not certified organic — Cape Moby and Vino Vito are Springfontein’s non-estate sister labels and fall outside the organic certification programme.

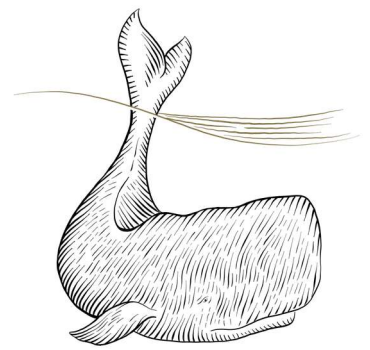


CAPE MOBY



Sauvignon Blanc

2022 TECHNICAL DATA



pH

3,72

TOTAL EXTRACT

24,4 g/l

RESIDUAL SUGAR

5,3 g/l

TOTAL ACIDITY

4,8 g/l

VINIFICATION

Fermentation: 8-14 days fermentation on skins in small open fermenters with regular punch downs. Maturation: 24 months in third-fill and fourth-fill barrels. Grape origin: Walker Bay and Stellenbosch.

YEAST

Spontaneous fermentation with wild and indigenous Springfontein yeasts, originating from native limestone fynbos.

DRY GOODS

Bordeaux Shape, 460g, Screw Cap, Carton of 6

LOT NO.

LO 2203

A-CODE

A 1096

TRACEABILITY

Each bottle carries an importer sticker with the importer's contact details; each bottle carries a QR code for full traceability.

PACKAGING / RECYCLABILITY

Glass bottle and cardboard carton are fully recyclable.

DECLARATION OF CONFORMITY

The relevant Declaration of Conformity (DoC) and supporting compliance documentation are available on request.

BARCODES

6009888690673 (bottle) | 6009888690680 (box)