

  
**SHANNON**  
*vineyards*

**CAPALL BÁN**  
*A Bordeaux-style  
 white blend  
 Semillon/  
 Sauvignon Blanc*  
**2018**



The Semillon is fermented on natural yeasts in a combination of new French oak, older barrels and one 500L new barrel. The Sauvignon Blanc is also barrel fermented in a much older barrel. After about 9 months we look at making up the blend where we aim to have the Semillon lead as the main component due to the style of Semillon that we work with.

*Styling*

The focus of this wine is based on a vineyard components arising from unique low yielding Table Mountain Sandstone soils. The Semillon leads with distinctive musky nose combining ginger, quinine, lime zest, cardamom in a minerally and flinty style. With barrel maturation on the lees, this provides a fuller mouth feel and adds to the complexity of the wine. The component of Sauvignon Blanc's role is to provide substantial aromatic lift and introduce a nervous edge to the wine. This wine was vinified in a style that enhances the aging potential of a Bordeaux style white blend and should drink beautifully after about 3 years of bottle maturation.

*Technical Notes*

The vineyard containing the Sauvignon Blanc clones SB 316 & SB 317 of Bordeaux origin, ripen the grapes ready for harvest on average about one to two weeks before the Semillon vineyard. The Sauvignon Blanc SB 316/317 normally comes in around the third to last week of February and the Semillon during the first week of March. Both the Semillon and Sauvignon Blanc are handpicked into small crates.

The grapes are then chilled to 3°C. The grape bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity.

*Wine Analyses*

**Alcohol:** 14 %  
**Acidity:** 6.9 g/l  
**pH:** 3.10  
**Residual sugar:** 1.8 g/l

*Clone Selection*

**# 16 SEM GDI:** 67%  
**# 18 SB 316:** 18%  
**# 18 SB 317:** 15%

*Semillon*

**Clones planted:** GDI  
**Rootstock:** Richter 110  
**Soil types:** Mostly quartz encrusted silica Table Mountain Sandstone.  
**Aspect of vineyards:** East facing slopes.  
**Ha planted:** 0.5 ha  
**Planting distance:** 2.2m x 1.5m  
**Vines per hectare:** 3030 vines  
**Trellis system:** Vertical shoot positioning with 5-wire Hedge system with movable wires.  
**Irrigation:** Combination of drip and micro irrigation.  
**Average Production:** 6-8 tons per hectare (40.5-54 hi/ha).  
**Harvest dates:** On average first week of March.  
**Altitude:** 260 metres to 300 metres above sea level.  
**Temperature:** Average growing season temperature of a cool 17.5°C.  
**Rainfall:** Summers are dry with abundant rainfall, mostly in the winter months.

*Sauvignon Blanc*

**SB 316 & 317**  
 101-14  
 Mostly quartz encrusted silica Table Mountain Sandstone.  
 South East, East  
 1 ha  
 2.2m x 1.2m  
 3787 vines.  
 Vertical shoot positioning with 5-wire Hedge system with movable wires.  
 Combination of drip and micro irrigation.  
 8-10 tons per hectare.  
 On average third to last week of February.  
 260 metres to 300 metres above sea level.  
 Average growing season temperature of a cool 17.5°C.  
 Summers are dry with abundant rainfall, mostly in the winter months.