

Fleur du Cap Sauvignon Blanc Unfiltered Limited Release 2004

Veritas 2004 - Gold

International Wine Challenge 2005 - Seal of Approval

“This full bodied wine is brilliantly clear with green edges. It is a powerful Sauvignon blanc that shows an abundance of green pepper and asparagus on the nose typical of grapes harvested from cooler areas. On the palate these green flavours are well balanced with ripe tropical fruit and a crisp acidity that stretches the wine on the aftertaste,” says winemaker Kobus Gerber.

The wine’s lingering and complex finish will complement rich pasta and seafood dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 3.10 g/l pH : 3.35 ta : 6.49 g/l

type : White **style :** Dry **body :** Full

pack : Bottle

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in the vineyard : Terroir

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes used for the wine come from a promising new wine producing area, namely Lomond near Gansbaai. The vines received a supplementary irrigation at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24,5° Balling at harvest.

in the cellar : The wine was treated reductively to capture the lively flavours of Sauvignon blanc. Lees contact has enhanced the mouth feel adding greater depth to the already concentrated fruit flavours.

