

Fleur Du Cap Unfiltered Semillon 2003

On the nose the wine is packed with rich layers of tropical fruit with distinctive citrus flavours and green pepper. This is a concentrated full-bodied wine with melon and vanilla oak flavours on the palate.

variety : Semillon | 100% Semillon

winery :

winemaker : Kobus Gerber

wine of origin :

analysis : alc : 14.14 % vol rs : 2.71 g/l pH : 3.22 ta : 7.04 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** 0

in the vineyard : The Semillon grapes were sourced from vineyards in the Stellenbosch region. All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were picked by hand at 23.5° - 24.5° Balling.

in the cellar : In the cellar the grapes had no skin contact and were fermented in small oak barrels – 30% in new French oak, 10% in new American oak and 60% of the fermentation took place in third-fill barrels. Bâtonnage took place every second week and the wine was left to mature, in wood, for 6 months.

