

Fleur du Cap Semillon Unfiltered 2004

2007 Decanter World Wine Awards "Commended"

Veritas 2006 - Silver

Old Mutual Trophy Wine Show 2006 - Bronze

International Wine Challenge 2006 - Gold Medal

This full-bodied wine shows honey, butterscotch, spice and baked apple aromas on the nose. The Semillon is complex and elegant with a bright racy acid and heaps of citrus and dried peaches on the palate.

This lightly wooded wine is the perfect accompaniment to fish dishes such as trout with almonds, creamy mussels and calamari but goes equally well with traditional chicken pie, a Thai or Malaysian poultry dish, Wiener Schnitzel or veal escalopes.

variety : Semillon | 100% Semillon

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.72 % vol rs : 1.4 g/l pH : 3.19 ta : 7.1 g/l

type : White style : Dry body : Full taste : Fruity wooded

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 ripening crops. The soil is predominantly deep red and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

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° - 24° Balling.

in the cellar : In the cellar the grapes had no skin contact and were fermented in small oak barrels "25% in new French oak, 25% in new American oak and 50% 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.

