

## Fleur du Cap Cabernet Sauvignon Unfiltered 2002

Dark ruby-garnet in colour, the wine has an intensive complex bouquet packed with cherry and cassis with undertones of wood spices. It has a full-bodied entry with a solid, good tannin structure and a long persistent aftertaste.

Perfect with fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Thinus KrÃ¼ger

**wine of origin :** Coastal

**analysis :** alc : 13.87 % vol   rs : 2.2 g/l   pH : 3.56   ta : 6.7 g/l

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

**pack :** Bottle

**ageing :** It is drinkable now but will mature well over the next 4 to 8 years.

### **in the vineyard : Terroir**

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south-and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from both the Atlantic and Indian Oceans 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 were selected from a south-west facing single vineyard in the Bottelary Hills region. The vineyard is 10 years old and a yield of 4 tons/ha was obtained. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were handpicked at 24Â° Balling at the end of March.

**in the cellar :** In the cellar the juice fermented on the skins at 28Â°C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month and was racked into new French oak barrels and matured for 16 months at 15Â°C. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilisation.

