

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.

