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Fleur du Cap Shiraz 2003



Veritas 2005 - Bronze
The wine is attractive deep ruby red in colour and shows ripe fruit aromas and black current supported by woody oak spices on the nose. This full-bodied wine has a concentrated palate with a full and round mouth feel and a good tannic backbone.

Excellent accompaniment to grilled beef, roast lamb and venison. It also complements duck and quail.

variety : Shiraz | 100% Shiraz
winery : Fleur du Cap
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : alc : 13.85 % vol rs : 1.9 g/l pH : 3.41 ta : 6.4 g/l
type : Red wooded
pack : Bottle

Veritas 2005 - Bronze

ageing : The wine is drinkable now but will definitely benefit from ongoing maturation.

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. The soil is predominately medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The majority of the grapes were sourced from selected 6-8 year old vineyards in Stellenbosch, predominantly from the Bottelary Hills but also from the foothills of the Helderberg Mountain. This wine also includes some grapes from the Malmesbury area, a region showing huge promise for making expressive red wines. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm and dry conditions resulted in a yield of 5 tons/ha of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested, on taste, from the end of February into the first week of March at 24Â° - 25Â° Balling.

in the cellar : In the cellar the juice was fermented at 28ÂºC for 6 days. After malolactic fermentation, the wine was matured for 18 months in a combination of French and American 300-litre oak barrels, using new (29% French and 16% American) and second fill (55%) French casks.