

Fleur du Cap Sauvignon Blanc Unfiltered 2005

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Michelangelo Awards 2005 - Grand D'Or

Winemaker's Choice Awards 2005 - Diamond

Veritas 2005 - Silver

â€A powerful Sauvignon Blanc with tropical fruit flavours, including melon, mango and pineapple. It is a full-bodied wine that is perfectly balanced with a crisp acid, which follows the nose with sublime greenpepper and freshly cut grass flavours. A food wine with an excellent, lingering and complex finish, the Sauvignon Blanc Unfiltered will also develop well with maturation,â€ says winemaker Kobus Gerber.

Complements grilled fish, prawns and smoked salmon. Ideal with steamed Asian dishes and perfect with asparagus, avocado and goatsâ€™ milk cheese.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.26 % vol rs : 3.91 g/l pH : 3.34 ta : 6.24 g/l

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

pack : Bottle

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in the vineyard : Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

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. Soils are predominately medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes used for this wine came from two promising new wine producing areas, namely Lomond near Gansbaai and Lutouw near Koekenaap in the Lutzville area.

about the harvest: The grapes were handpicked at 23-24Â° Balling and showed ripe tropical flavours at harvest.

in the cellar : The wine was treated reductively to capture the lively flavours of Sauvignon blanc. Lees contact has enhanced the mouth feel adding greater depth to the already concentrated fruit flavours.

