

Fleur du Cap Unfiltered Viognier Chardonnay Sauvignon Blanc Semillon 2004 Limited Release

Michelangelo Awards 2005 - Silver Medal

“The wine has a brilliant deep straw colour. On the nose the wine shows predominantly gooseberry and asparagus flavours typical of Sauvignon blanc and Semillon, while spicy and floral flavours typical of Viognier dominate the palate ending with the creamy and nutty flavour obtained from the Chardonnay,” says winemaker Kobus Gerber.

The wine will complement rich pasta dishes, curries and red meat.

variety : Viognier | 25% Viognier, 25% Chardonnay, 25% Semillon, 25% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Berger

wine of origin : Coastal

analysis : alc : 14.33 % vol rs : 2.67 g/l pH : 3.34 ta : 6.86 g/l

type : White **style :** Dry **wooded**

pack : Bottle

Veritas 2006 - Bronze

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Old Mutual Trophy Wine Show 2006 - Bronze (73/100)

Michelangelo Awards 2005 - Silver Medal

Winemakers' Choice Awards 2005 - Diamond

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

The vineyards (**Viticulturist: Bennie Liebenberg**)

The Viognier grapes were sourced from a vineyard in the Franschoek region and a yield of 5 tons/ha was obtained. The Chardonnay comes from a vineyard in the Stellenbosch region that produced a yield of 6 tons/ha. The Semillon also comes from a vineyard in the Stellenbosch region with a yield of 5 tons/ha. The Sauvignon blanc grapes were sourced from a vineyard in Darling that produced a yield of 6 tons/ha. 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 used to make this unique blend were handpicked at optimal ripeness and comprise 25% Viognier, 25% Chardonnay, 25% Semillon and 25% Sauvignon Blanc.

in the cellar : All cultivars were vinified separately and matured for nine months in a combination of new, second and third fill small French oak barrels.

