

## Fleur du Cap Unfiltered Viognier Limited Release 2004

This full bodied Viognier displays intense peach, floral and dried fruit flavours on the nose. It is powerful on the palate with nuances of vanilla oak and a spicy finish.

This robust wine is the ideal accompaniment to mild curry dishes, creamy pastas and roast chicken.

**variety :** Viognier | Viognier

**winery :** Fleur du Cap

**winemaker :** Kobus Berger

**wine of origin :** Coastal

**analysis :** alc : 14.88 % vol    rs : 3.10 g/l    pH : 3.26    ta : 6.95 g/l

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

**pack :** Bottle

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

### **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 north facing slopes. 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 grapes were selected from a single vineyard in the Helderberg area. This was the first harvest from the 3 year old vineyard that is trellised according to the 5-wire hedge system and produced a yield of 7 tons/ha. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were handpicked at 25 " 25.5" Balling at the end of February.

**in the cellar :** In the cellar the grapes were whole bunch pressed and the juice was allowed to settle overnight. It fermented in stainless steel tanks for the first 5" Balling and was then transferred to third fill French oak barrels. Fermentation took place at 23°C for 7-10 days. The lees were stirred every two weeks during the nine months the wine spent in the barrel. The wine did not undergo malolactic fermentation.

