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Fleur du Cap Sauvignon Blanc 2005

International Wine and Spirit Competition (IWSC) 2006 - Silver
â€œThe wine is brilliant green in colour with golden specks. On the nose the wine shows ample aromas of green pepper with passion fruit and melon. This medium bodied wine has a crisp acidity which complements the tropical fruit flavours on the palate,â€ says winemaker Kobus Gerber.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 13.1 % vol **rs :** 3.3 g/l **pH :** 3.27 **ta :** 6.51 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle

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in the vineyard : The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature to capture the highly sought-after qualities of varietal character and terroir.

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 both the Atlantic and Indian Ocean ensure rich, slow growing crops. The soil is predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The Sauvignon Blanc grapes were sourced from vineyards in the Stellenbosch region. All the vines were grafted onto phylloxera-resitant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the varaison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 22 to 23Â° Balling during February.

in the cellar : In the cellar the grapes received no skin contact and were cold fermented between 12Â° and 14Â°C.