

Fleur du Cap Cabernet Sauvignon Unfiltered 2003

The wine is concentrated crimson red in colour. On the nose the wine shows rich berry aromas spiced with chocolate and tobacco. This full-bodied wine is rich and smooth with plum and cherry flavours supported by a pleasant woody complexity.

Perfect with fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Thinus KrÃ¼ger

wine of origin : Coastal

analysis : alc : 13.23 % vol rs : 1.9 g/l pH : 3.49 ta : 6.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

ageing : It is drinkable now but will mature well over the next 4 to 8 years.

in the vineyard : Terroir

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south-and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from both the Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominantly medium textured and well-drained with good water holding capacity. The 2003 vintage had a cool ripening period and grapes were healthy with excellent chemical composition leading to the production of high quality wines.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were selected from a south-west facing vineyard in the Bottelary Hills region as well as a vineyard on the Helderberg. The vineyards are 10-13 years old and a yield of 7 tons/ha was obtained. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dry and conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 25Â° Balling at the end of March.

in the cellar : In the cellar the juice fermented on the skins at 26-28Â°C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month and was racked into new and second fill French oak barrels and matured for 16 months. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilisation.

