

## Fleur du Cap Sauvignon Blanc Unfiltered 2006

On the nose this complex wine shows a rich mixture of classical gooseberry, asparagus, nettle, passion fruit and mango aromas, whilst the palate is dominated by herbaceous flavours. This is a full-bodied Sauvignon Blanc with a smooth and extremely elegant finish.

The wine is ideal with seafood, rich and creamy soups and game.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Fleur du Cap

**winemaker :** Kobus Gerber

**wine of origin :** Coastal

**analysis :** alc : 13.85 % vol    rs : 2.1 g/l    pH : 3.09    ta : 6.3 g/l

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

**pack :** Bottle

2007 International Wine Challenge - Gold Medal

Veritas 2006 - Bronze

**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 - 24° 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.

