

Fleur du Cap Sauvignon Blanc Unfiltered Limited Release 2006

This full-bodied wine is brilliantly clear with green edges. An infusion of typical Sauvignon blanc flavours such as green pepper, gooseberry, capsicum, granadilla and pineapple explodes on the nose. On the palate this well structured wine has a good balance with rich fruit flavours that linger long on the palate.

Enjoy this elegant wine with green salads and seafood such as fresh oysters or serve it with a variety of white meat dishes as the perfect taste partner.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.24 % vol rs : 1.97 g/l pH : 3.38 ta : 6.45 g/l

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

pack : Bottle

2007 Michelangelo International Wine Awards - Silver Medal
2007 Old Mutual Trophy Wine Show â€” Bronze Medal (74/100)
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 separate vineyards in the Cape Coastal region, one is situated at Lomond near Gansbaai â€” a promising new wine producing area â€” and the other one is situated in Stellenbosch.

about the harvest: The grapes were handpicked between 23Â° - 24Â° Balling 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.

