

Fleur du Cap Cabernet Sauvignon Unfiltered 2004

This robust wine is dark ruby red in colour with alluring aromas of blackcurrant, delicate coffee and dark chocolate supported by Cabernet-like grassy aromas, whilst the palate is concentrated, full and round with plum and cherry flavours followed by a hint of spicy oakiness.

This complex wine is the ideal accompaniment to 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 : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.7 g/l pH : 3.38 ta : 6.7 g/l

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

pack : Bottle

Veritas 2007 - Gold
Veritas 2006 - Silver

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 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 south-west facing single vineyard in the Bottelary Hills region. The vineyard is 10 years old and a yield of 4 tons/ha was obtained. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 24° Balling at the end of March.

in the cellar : In the cellar the juice fermented on the skins at 26-28°C for 8 days. In the cellar the juice fermented on the skins at 28°C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month and was racked into new French oak barrels and matured for 16 months at 15°C. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilisation.

