

## Fleur du Cap Semillon Unfiltered 2006

This full-bodied wine has a golden yellow colour with tinges of green. This Semillon has a complex nose of floral aromas backed by grapefruit and lime flavours with nuts and honey and a background of toasted oak, whilst the palate is packed with peach and honey flavours ending with a long, lingering aftertaste.

This lightly wooded wine is the perfect accompaniment to fish dishes such as trout with almonds, creamy mussels and calamari but goes equally well with traditional chicken pie, a Thai or Malaysian poultry dish, Wiener Schnitzel or veal escalopes.

**variety :** Semillon | 100% Semillon

**winery :** Fleur du Cap

**winemaker :** Pieter Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.47 % vol    rs : 2.0 g/l    pH : 3.35    ta : 5.5 g/l

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

**pack :** Bottle    **closure :** Cork

### **in the vineyard : 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 ripening crops. The soil is predominantly deep red and well drained with good water holding capacity.

### **The vineyards (Viticulturist: Bennie Liebenberg)**

The Semillon grapes were sourced from vineyards in the Stellenbosch region. All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were picked by hand at 23° - 24° Balling.

