

Fleur du Cap Merlot Unfiltered 2005

The wine has a deep red colour. On the nose the wine shows alluring strawberry aromas intermingled with plum and blackcurrant flavours infused with gentle vanilla whiffs. On the palate this medium-bodied wine displays fresh, lively berry fruit flavours with just a touch of vanilla ending with a lingering aftertaste.

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. An ideal accompaniment to robust Italian dishes.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 2.7 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

Veritas 2007 - Silver

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. 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.

Vineyards (Viticulturist: Bennie Liebenberg)

The grapes were selected from two vineyards; one is situated in Somerset West and the other in the Bottelary region. The Bottelary vineyard is situated on a northwest-facing slope, 12-years old and produced a yield of 8 tons/ha. It was trellised on the 3-wire Perold system. The Somerset West vineyard is northwest facing on duplex soil with good water retention capacity. The vines received supplementary irrigation through drippers and are trellised on a 5-wire hedge system. The vines from both vineyards received supplementary irrigation at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

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

