

## Fleur du Cap Cabernet Sauvignon Unfiltered 2005

This robust wine is deep red in colour with aromas of coffee, pencil shavings and blackcurrant on the nose. This full and well-rounded wine shows ample raisin and cherry flavours on the palate with just a hint of plum in the background complemented by a 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 : 14.8 % vol rs : 2.2 g/l pH : 3.55 ta : 5.8 g/l

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

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

Veritas 2007 - Gold

### **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 season leading up to the 2005 vintage had a dry winter followed by rains in early summer resulting in abundant growth. The red wines of this vintage are concentrated with relatively high alcohols.

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

The grapes were selected from a south-west facing single vineyard in the Bottelary Hills region. The vineyard is 11 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.

