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Fleur du Cap Shiraz 1996

The wine has an elegant spicy bouquet with typical varietal smoky aromas supported by French oak. It is medium-bodied with good harmony between plum and oak flavours on the palate. The ideal accompaniment to red meat, and rich chicken dishes.



variety : Shiraz | Shiraz
winery : Fleur du Cap
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : **alc :** 13.05 % vol **rs :** 2.4 g/l **ta :** 6.2 g/l
type : Red
pack : Bottle

in the vineyard : The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at altitudes ranging from 110 to 260 metres above sea level. The vines are trellised and were established from 1984 to 1989.

The climate
The winter before the vintage was marked by below average rainfall and temperatures, followed by a mild to warm spring. The ripening and harvesting period was cool with rainfall at times during the harvest.

about the harvest: The grapes were picked by hand at 22 to 23,5Â°Balling from the middle until the end of March.

in the cellar : The juice fermented on the skins at 26Â°C for 8 days. After malolactic fermentation the wine was matured in wood for 18 months - 50 percent in new casks and the rest in second - fill casks.