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Fleur du Cap Unfiltered Cabernet Sauvignon2006

This robust wine is dark ruby in colour with aromas of blackcurrant, dark chocolate and mocha on the nose. This full-bodied wine has a good tannic backbone supported by cherry and plum flavours 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 :** 14.47 % vol **rs :** 2.1 g/l **pH :** 3.6 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

2008 Old Mutual Trophy Awards - Gold Medal (94/100)

in the vineyard : Terroir
Climate, soil, altitude and slope orientation are chosen 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 chosen from a south-west facing single vineyard in the Bottelary Hills region. The vineyard is 12 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 24Â° Balling at the end of March.

in the cellar : In the cellar the juice fermented on the skins at 28Â° 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 15Â° C. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilisation.