

Fleur du Cap Unfiltered Viognier Limited Release 2007 Discontinued

This full-bodied wine is straw yellow in colour with a rich fruity nose of apricots, dried peach and vanilla. On the palate, this wine is rich and full with ample apricot and vanilla flavours.

This robust wine is the ideal accompaniment to mild curry dishes, creamy pastas and roast chicken.

variety : Viognier | Viognier

winery : Fleur du Cap

winemaker : Kobus Berger

wine of origin :

analysis : alc : 14.6 % vol rs : 2.6 g/l pH : 3.36 ta : 6.3 g/l

type : White **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Terroir

Climate, soil, altitude and slope orientation are chosen to capture as much varietal character as possible. The climate is mild with north facing slopes. 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 vineyard situated in the Durbanville area that produced a yield of 8 tons/ha. 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 handpicked at 25.5° Balling at the end of February.

in the cellar : Grapes were whole bunch pressed and the juice was allowed to settle overnight. It fermented in stainless steel tanks for the first 5° Balling and was then transferred to third fill French oak barrels. Fermentation took place at 23° C for 7-10 days. The lees were stirred every two weeks during the nine months the wine spent in the barrel. The wine did not undergo malolactic fermentation.

