

## Fleur du Cap Sauvignon Blanc 1999

On the nose the wine has subtle hints of guava with grassy undertones. On the palate it is crisp and perfectly balanced with flavours of tropical fruit and ripe green figs.

**variety :** Sauvignon Blanc | Sauvignon Blanc

**winery :** Fleur du Cap

**winemaker :** Karl Lambour

**wine of origin :** Coastal

**analysis :** alc : 13.49 % vol    rs : 1.68 g/l    ta : 5.7 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 metres above sea level.

**about the harvest:** The grapes were picked by hand at 20 to 22Â° Balling during the middle of February.

**in the cellar :** In the cellar the juice was left on the skins for 2 hours and fermented cold at 14Â°C for 14 days.

