

Fleur du Cap Riesling 1999

On the nose the wine is herbaceous and spicy with grassy undertones. On the palate it is well-balanced with appealing fruit flavours and a persistent fruity aftertaste. This is a true Cape Riesling, with a greenish hue. Perfectly complements fish dishes and lightly prepared chicken dishes.

variety : Riesling | Riesling

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 11.19 % vol rs : 7.3 g/l ta : 6.0 g/l

type : White

pack : Bottle

in the vineyard : The Cape Riesling grapes came from vineyards in the Stellenbosch and Durbanville areas, planted at altitudes ranging from 160 to 210 metres above sea level. The vines were planted from 1978 to 1986 on slopes facing west and south-east.

about the harvest: The grapes were picked by hand at 20,7 to 21,8° Balling from 1 to 7 March.

in the cellar : In the cellar the juice received 2 hours skin contact and fermented cold at 14°C for 16 days.

