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Fleur du Cap Sauvignon Blanc Unfiltered 2008

2009 Old Mutual Trophy Wine Show - Gold Medal
On the nose the wine shows aromas of gooseberry and fig leaves with asparagus and herbaceous nuances and just a touch of delicate tropical fruit. On the palate this beautifully balanced Sauvignon Blanc shows both herbaceous and tropical fruit flavours with a smooth and extremely elegant finish.

The wine is ideal with seafood, rich and creamy soups and game.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : alc : 13.75 % vol rs : 2.34 g/l pH : 3.33 ta : 6.6 g/l
type : White style : Dry body : Full taste : Fruity
pack : Bottle closure : Screwcap

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in the vineyard : Made from superior grapes meticulously selected="true" from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

Terroir
Climate, soil, altitude and slope orientation are selected="true" to capture as much varietal character as possible. The 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 used for this wine were handpicked for terroir-specific vineyards situated in Lutzville, Darling, Stellenbosch, Cape Agulhas and Elgin.

about the harvest: The grapes were handpicked between 22.5Â° - 23.5Â° Balling.

in the cellar : The wine was treated reductively to capture the lively flavours of Sauvignon Blanc. Four months of lees contact has contributed to the mouth feel. To preserve all the delicate Sauvignon Blanc flavours, the wine was fined, settled and racked instead of filtered.