

Fleur du Cap Unfiltered Viognier/Chardonnay/Semillon/Sauvignon Blanc Limited Release 2007

This wine is brilliant in colour with golden specs and displays apricot and orange peel aromas with peach and dried fruit flavours on the nose. It is clean and vibrant on the palate with nuances of vanilla oak and a spicy finish.

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

variety : Viognier | 25% Viognier, 25% Chardonnay, 25% Semillon, 25% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Berger

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 1.6 g/l pH : 3.35 ta : 6.8 g/l

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

pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Trophy for South Africa's Best Wooded White Blend
2008 Veritas Awards - Double Gold Medal

in the vineyard : 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 Viognier grapes were sourced from a single vineyard in the Durbanville area. This was the first harvest from the 5 year old vineyard that produced a yield of 8 tons/ha. The Chardonnay comes from a vineyard in the Stellenbosch region that produced a yield of 6 tons/ha. The Semillon also comes from a vineyard in the Stellenbosch region with a yield of 5 tons/ha. The Sauvignon blanc grapes were sourced from a vineyard in Darling that produced a yield of 6 tons/ha. All 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 used to make this unique blend were handpicked at optimal ripeness.

in the cellar : This unique blend comprises 25% Viognier, 25% Chardonnay, 25% Semillon and 25% Sauvignon blanc. The grapes were handpicked at 25 °C. Baling at the end of February. In the cellar the grapes were whole bunch pressed and the juice was allowed to settle overnight. It fermented in stainless steel tanks for the first 5 days 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. All cultivars were vinified separately.

