

Fleur du Cap Sauvignon Blanc 2008

The wine is brilliant green in colour with golden specs. On the nose this wine bursts with a rich mélange of tropical fruit flavours, passion fruit and melon. This mouth filling wine has a crisp acidity which complements the tropical fruit flavours perfectly on the palate ending with a long, lingering aftertaste.

This Sauvignon Blanc is the ideal accompaniment to sushi, fresh green salads and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.87 % vol rs : 2.3 g/l pH : 3.3 ta : 6.4 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature to capture the highly sought-after qualities of varietal character and terroir.

Terroir

Climate, soil, altitude and slope orientation are selected 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. The soil is predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The Sauvignon Blanc grapes were sourced from vineyards in the Stellenbosch region. 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 were handpicked at 22 - 23° Balling during February and March.

in the cellar : In the cellar the grapes received no skin contact and were cold fermented between 12° and 14°C. The wine spend 1 month on the lees before being blended, fined and filtered for bottling.

