

Fleur du Cap Unfiltered Sauvignon Blanc 2009

On the nose the wine shows spicy green pepper aromas, fig leaves and asparagus with just a touch of delicate tropical fruit. The palate is fresh and beautifully balanced showing both herbaceous and tropical fruit flavours with well-integrated acidity.

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 : 13.69 % vol rs : 3.0 g/l pH : 3.23 ta : 6.7 g/l

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

pack : Bottle **closure :** Screwcap

Michelangelo CCL International Wine Awards 2010: Silver Medal
5 Stars - John Platter Guide 2010

in the vineyard : Made from superior grapes meticulously chosen 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 chosen 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 23° - 24° Balling.

in the cellar : In the cellar, only free run juice was used and no skin contact was allowed. The wine was treated reductively to capture the lively flavours of Sauvignon blanc. The wine was fermented in stainless steel tanks with the temperature controlled at 13°C. Three months of lees contact has contributed to the mouth feel.

