

Fleur du Cap Merlot Unfiltered 2007

The wine has a dark plum colour. On the nose the wine shows ample plum and blackcurrant aromas with oak spices in the background. On the palate this medium to full-bodied wine displays berry fruit flavours with delicate wood spices and a lasting aftertaste.

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. An ideal accompaniment to robust Italian dishes.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Justin Corrans

wine of origin : Coastal

analysis : alc : 14.15 % vol rs : 1.8 g/l pH : 3.47

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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. 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.

Vineyards (Viticulturist: Bennie Liebenberg)

The grapes were chosen from two vineyards; one is situated in Somerset West and the other in the Bottelary region. The 12-year old Bottelary vineyard is situated on a northwest-facing slope and produced a yield of 8 tons/ha. It was trellised on the 3-wire Perold system. The Somerset West vineyard is northwest facing on duplex soil with a good water retention capacity. The vines received supplementary irrigation through drippers and are trellised on a 5-wire hedge system. The vines from both vineyards received supplementary irrigation at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 25° Balling at the end of February.

in the cellar : In the cellar the juice fermented on the skins for 8 days at 28° C. After fermentation the wine underwent malolactic fermentation. It was matured on the fine lees in new casks of French oak for 18 months and was racked every month, for 3 months. The wine received an egg white fining and was bottled without any filtration or stabilisation.