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Fleur du Cap Unfiltered Cabernet Sauvignon 2007

Colour: Dark ruby.
Nose: A potpurri of blackcurrent, jasmine, vanilla, dark chocolate and mocha.
Palate: Complex red fruit supported by cherries and plums and a spicey oakiness with supple tannins.

This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Fleur du Cap
winemaker : Justin Corrans
wine of origin : Helderberg
analysis : **alc :** 14.13 % vol **rs :** 2.9 g/l **pH :** 3.4 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

in the vineyard : Made from superior grapes meticulously selected 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 to capture as much varietal character as possible. Climate is mild with south and eastfacing slopes offering natural protection against late afternoon sun. Cooling breezes from both the Atlantic and Indian Oceans ensure rich, slow growing crops. Soils are predominantly medium-textured and welldrained with good water holding capacity.

The Vineyard
(Viticulturist: Bennie Liebenberg)
The grapes were selected from a north-west facing single vineyard in the Helderberg region. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The vineyard is 11 years old and a yield of 4 tons/ha was obtained. The grapes were handpicked at 24° Balling at the end of March.

in the cellar : In the cellar the juice fermented on the skins at 26° C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month and was racked into new French oak barrels and matured for 16 months at 15° C. It was racked twice and fining with gelatin was done during the last racking. The wine has undergone no filtration or stabilisation, and subsequently sedimentation may occur during maturation.