

## Fleur du Cap Unfiltered Merlot 2007

Colour: Dark plum

Nose: Plum and blackcurrent with oak spices in the background.

Palate: Medium to full-bodied with berry fruit and delicate wood spices with 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** : Somerset West

**analysis** : alc : 14.15 % vol   rs : 1.8 g/l   pH : 3.47   ta : 5.83 g/l

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

**pack** : Bottle   **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

**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 selected from two vineyards; one is situated in Somerset West and Bottelary. The Bottelary vineyard is on a north-west facing slope, 12-years old and produced a yield of 8 tons/ha. It was trellised on the 3-wire Perold system.

The Somerset West vineyard is north-west 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.

