

Fleur du Cap Unfiltered Cabernet Sauvignon 2008

This robust wine is deep ruby in colour with a bright hue. Concentrated plum and blackberry fruit with hints of mint chocolate and subtle nuances of cigar box and aniseed balanced with cedar oak notes can be found on the nose. The palate has complex blackberry and plum flavours, complemented by balanced integrated oak flavours that ensure a soft, velvety texture that lingers on the finish.

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 : Pieter Badenhorst

wine of origin : Helderberg

analysis : alc : 14.2 % vol rs : 1.96 g/l pH : 3.59 ta : 5.91 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Five Nations Wine Challenge 2011 - Gold Medal
2010 Veritas - Gold Award

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 well-drained 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: Grapes were handpicked.

in the cellar : Grapes were handpicked, carefully destemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 28°C for 8 days. Flavour and tannin extraction was evaluated daily and performed by pump-over and delestage. After fermentation, the wine was drained off the hard pressings and placed in new French oak barrels where malolactic fermentation occurred. The wine was matured for 16 months and was racked continuously to enable it to be bottled without filtration.

