

Fleur du Cap Sauvignon Blanc 2000

Crisp Sauvignon Blanc with hints of guava and green pepper in the bouquet and tropical fruit flavours on the palate. Fleur du Cap Sauvignon Blanc provides the ideal foil for light or more robust fish and chicken dishes.

variety : Sauvignon Blanc | Sauvignon Blanc 2000

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 14,5 % vol rs : 2,9 g/l ta : 6,8 g/l

type : White

pack : Bottle

in the vineyard : Climate, soil, altitude and slope orientation are selected 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 breezed from both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well-drained with good water holding capacity. The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 metres above sea level.

about the harvest: The grapes were picked by hand at 20-22° Balling during the middle of February.

in the cellar : In the cellar the juice was left on the skins for 2 hours and fermented cold at 14°C for 14 days.

