

Fleur du Cap Cabernet Sauvignon Unfiltered 1996

On the nose the wine displays complex and attractive blackcurrant with elegant mulberry flavours. On the palate it is medium to full-bodied with intense berry flavours, well rounded with a prominent aftertaste.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.21 % vol rs : 3.0 g/l ta : 6.0 g/l

type : Red

pack : Bottle

in the vineyard : The Cabernet Sauvignon came from vineyards in Stellenbosch, planted in 1974 at 110 metres above sea level. The vines are grown as bush vines and were cultivated under dryland conditions.

The winter before the vintage was marked by below average rainfall and above average temperatures. This was followed by a mild to warm spring and a cool ripening period. Harvest time was cool with rainfall at times.

about the harvest: The grapes were picked by hand at 23,3Â°Balling on March 22. The yield was 8 tons per hectare.

in the cellar : In the cellar the juice fermented on the skins at 30Â°C for 8 days. The wine was left on the fine lees for 1 month. After malolactic fermentation the wine was matured in new casks of French oak for 18 months before the first racking. It was racked every 2 months and fining with egg white was done during the last racking. It spent 24 months in wood. No filtration or stabilization was done.

