

Fleur du Cap Cabernet Sauvignon Unfiltered 1997

On the nose the wine has flavours of ripe prunes, cherries, cigar box, vanilla and dark chocolate. On the palate it has intense cherry and powerful chocolate flavours. The wine is full-bodied with a solid structure and a good balance between the strong flavours and soft, well developed tannins.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Fleur du Cap
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : alc : 12.91 % vol rs : 2.7 g/l pH : 3.7 ta : 6.2 g/l
type : Red
pack : Bottle

ageing : It is drinkable now but will mature well over the next 10 years.

in the vineyard : The grapes 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.

about the harvest: The grapes were picked by hand between 23-24th balling at the beginning of March.

in the cellar : In the cellar the juice fermented on the skins at 30^oC 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. The wine spent 24 months in wood and no filtration or stabilization was done.

