

Fleur du Cap Cabernet Sauvignon Unfiltered 1998

The nose is complex with flavours of black current, plum, nuts, coffee, cedar, vanilla and nutmeg. On the palate there is a delightful balance between fruit, spice and wood. The fruit and the wood are well integrated and rounded by soft, well developed tannins to create a long finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 12.97 % vol rs : 2.7 g/l pH : 3.7 ta : 6.1 g/l

type : Red

pack : Bottle

ageing : The wine is strong with a solid structure and is very drinkable at the moment 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 and 24th Balling at the end 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.

The Fleur du Cap Unfiltered wines were launched in 1999 as a premium addition to the existing Fleur du Cap range. It was the idea of the winemakers at the Bergkelder to make these wines as natural as possible with lots of flavour and character.

