

## Fleur du Cap Merlot Unfiltered 1996

On the nose the wine has powerful youngberry aromas supported by a smokey toastiness. On the palate it has strong blackberry and plum flavours embedded in a soft structure with a vibrant aftertaste.

**variety :** Merlot | Merlot

**winery :** Fleur du Cap

**winemaker :** Coenie Snyman

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol    rs : 3.0 g/l    ta : 5.9 g/l

**type :** Red

**pack :** Bottle

### **in the cellar :** Viticulture

The grapes came from vineyards in the Durbanville area, situated at 260 metres above sea level and facing south west. The vines were planted in 1988 and were trellised. 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.

### Winemaking

The grapes were picked by hand at 23°C on February 11 and the yield was 8 tons per hectare. In the cellar the juice fermented on the skins for 8 days at 28°C. After fermentation the wine underwent malolactic fermentation. It was matured on the fine lees in new casks of French oak for 18 months. It was raked every month for 3 months with an egg white fining and was bottled without any filtration or stabilization.

