

## Fleur du Cap Merlot Unfiltered 1997

On the nose the wine has a complex balance between the red berry and cherry aromas as well as elegant mocha, vanilla, cinnamon and touches of French oak. On the palate it has intense red berry and cherry flavours with hints of oak. The wine is full-bodied and supported by soft tannins with a long and fruitful aftertaste.

**variety** : Merlot | Merlot

**winery** : Fleur du Cap

**winemaker** : Coenie Snyman

**wine of origin** : Coastal

**analysis** : alc : 13.59 % vol    rs : 3.0 g/l    pH : 3.65    ta : 5.7 g/l

**type** : Red

**pack** : Bottle

**ageing** : The good balance between the fruit, wood and tannin make the wine very drinkable now but it will mature well over the next 5 years.

**in the vineyard** : 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.

**about the harvest**: The grapes were picked by hand between 24 and 25<sup>th</sup> of March at the beginning of March.

**in the cellar** : In the cellar the juice fermented on the skins at 28<sup>°C</sup> for 8 days. After malolactic fermentation the wine was matured on the fine lees in new casks of French oak for 18 months. It was racked every month for 3 months with an egg white fining and was bottled without any filtration or stabilization.

