

## Fleur du Cap Merlot Unfiltered 1998

On the nose the wine has subtle ripe berries and cherries in beautiful harmony with elegant mocha, vanilla and cinnamon flavours of French oak that creates a creamy aroma. On the palate it has intense berry flavours, wood spice and sweet vanilla. The finely structured tannins give a soft, full, mouthfeel that finishes with warm chocolate flavours.

**variety** : Merlot | Merlot

**winery** : Fleur du Cap

**winemaker** : Coenie Snyman

**wine of origin** : Coastal

**analysis** : alc : 13.87 % vol    rs : 3.7 g/l    pH : 3.60    ta : 5.3 g/l

**type** : Red

**pack** : Bottle

**ageing** : This well-balanced ripe fruit, wood and tannin make the wine very drinkable now but the wine will mature for 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 between 24 and 25 ÅBalling at the end of February.

**in the cellar** : In the cellar the juice fermented on the skins for 8 days at 28Å°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.

