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Fleur du Cap Unfiltered Sauvignon Blanc Chardonnay Semillon Viognier 2010

The wine has a light hue with golden edges. On the nose it shows asparagus and tropical flavours typical of Sauvignon blanc and Semillon with undertones of spicy, floral notes from the Viognier. It is a complex, full-bodied wine with vanilla oak spice backed by citrus flavours on the palate and a long, lingering creamy finish.

This wine will complement good rich pastas such as risotto, especially when flavoured with mushrooms, Parmesan and truffle oil. Try it with spicy pork dishes, roast turkey or guinea fowl pie.

variety : Sauvignon Blanc | 25% Sauvignon Blanc, 25% Chardonnay, 25% Semillon, 25% Viognier
winery : Fleur du Cap
winemaker : Kobus Berger
wine of origin : Coastal
analysis : **alc :** 14.32 % vol **rs :** 3.08 g/l **pH :** 3.23 **ta :** 6.65 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2012 The International Wine Review: scored 90+
Veritas 2006 - Bronze
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze (73/100)
Michelangelo Awards 2005 - Silver Medal
Winemakers' Choice Awards 2005 - Diamond

in the vineyard : **Terroir**
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from selected vineyards in the Coastal region with yields of around 6 tons/ha. The wines were grafted onto phylloxera-resitant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the varaison. Pest and disease control was implemented according to South African subjective IPW standards.

in the cellar : Each block was picked at optimal ripeness after regular tasting and collaboration between the winemaker and viticulturist. To retain the very delicate inherent Sauvignon blanc aromas, the grapes, juice and wine were treated reductively (absence of oxygen). After harvesting, no skin contact was allowed and only free run juice was used to ensure quality. Careful yeast selection and daily monitoring of fermentation was followed by meticulous blending of the different “building blocks”. The final step was to stabilise and clarify the wine. Here the winemaker resorts to fining, sedimentation and racking as opposed to filtration. The result is a wine layered with complexity.