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Fleur du Cap Unfiltered Sauvignon Blanc Limited Release 2011 Discontinued

This wine is brilliantly clear with green edges. Beautiful varietal characters such as green pepper and gooseberries come through on the nose. The palate is full and simply explodes with tropical and herbaceous flavours. The aftertaste just keeps on lingering and lingering.

This works well with foods that are high in acidity suck as salads dressed in vinaigrette, goats milk cheese. Lemon-garnished fish dishes and definitely Thai food. It can also be enjoyed with tomato based dishes, fresh asparagus, seafood salads, oysters, mussels and other shellfish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin :
analysis : **alc :** 13.98 % vol **rs :** 1.55 g/l **pH :** 3.2 **ta :** 6.77 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap

Veritas Wine Awards 2012 - Bronze Medal
Old Mutual Trophy Wine Show 2012 - Silver
International Wine Challenge 2012 - Silver Medal
Decanter World Wine Awards 2012 - Commended
The International Wine Review 2012: scored 90+

in the vineyard :

Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

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-ripening crops. Soils are predominantly deep red and well-drained with good water holding capacity.

The Vineyards (Viticulturist: Bennie Liebenberg)
The grapes used for this wine were handpicked from terroir-specific vineyards situated in Darling and Cape Agulhas.

about the harvest:

The grapes were handpicked at optimum ripeness between 23° - 24° Balling.

in the cellar : In the cellar, only free run juice was used and cold settling allowed the juice to clarify. Through the entire winemaking process, the juice or wine was treated reductively and with minimal human interference to preserve the very delicate Sauvignon blanc flavours. After fermentation, the wine was left on the lees for approximately 3 months to enhance mouthfeel. Meticulous tank selection and blending resulted in a wine worthy of the title "Limited Release".