

Fleur du Cap Merlot 1998

On the nose the wine has glowing cherries, plum and berry aromas with touches of toastiness and vanilla. On the palate it has attractive berry flavours which flow into a well rounded, medium-full palate. The well-balanced palate finish with a good fruit and wood sensation. The fruit and tannins are remarkably well balanced and its easy drinkability complements the divergent flavours of hearty casseroles and rare beef, or ham and more robust chicken dishes.

variety : Merlot | Merlot

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.79 % vol rs : 3.2 g/l ta : 5.5 g/l

type : Red

pack : Bottle

ageing : The ripe fruit makes the wine very drinkable now and the solid structure will allow the wine to mature for the next 5 years.

in the vineyard : Fleur du Cap houses a rootstock mother plantation where about 11 000 rootstock vines are located, providing phylloxera-free root material onto which selected clone material is grafted as the first stage in the making of the Fleur du Cap wines. These grafted vines are planted out in selected vineyard sites in the Coastal Region. The sites were selected to ensure optimum conditions regarding soils, climatic conditions and location.

about the harvest: The grapes were picked by hand between 24 and 15th during the beginning of February.

in the cellar : In the cellar the juice fermented for 8 days at 28^{°C}. After malolactic fermentation the wine was matured in casks of French oak for 12 months – 30 % in new wood and 70 % in second- and third-fill casks.

