

Fleur du Cap Shiraz 1997

The wine has a powerful spicy nose with ripe plummy aromas. The plum flavours follow through on the palate with hints of spice. It is medium- to full-bodied with soft, delicate tannins. The ideal accompaniment to red meat, and rich chicken dishes.

variety : Shiraz | Shiraz

winery : Fleur du Cap at Die Bergkelder

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 12.78 % vol rs : 2.4 g/l ta : 6.3 g/l

type : Red

pack : Bottle

in the vineyard : The grapes came from vineyards in the Stellenbosch area. The vines are trellised and are situated at altitudes ranging from 110 to 160 metres above sea level.

about the harvest: The grapes were picked by hand.

in the cellar : In the cellar the juice fermented on the skins at 28°C until dry. After malolactic fermentation the young wine was matured in oak casks for 18 months – 12% in new French oak, 13% in new American oak and 75% in third-fill casks.



Fleur du Cap at Die Bergkelder

Stellenbosch

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