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Fleur du Cap Sauvignon Blanc Unfiltered 2000

Vibrant lime green with flecks of straw yellow, clear and bright. Bright tones of richly layered tropical fruit, including granadilla and guava on the nose. A full bodied wine perfectly offset by the crisp acidity which follows the nose with sublime lime, grass and melon flavours. This is a food-wine with an excellent, lingering and complex finish.

variety : Sauvignon Blanc | Sauvignon Blanc
winery : Fleur du Cap
winemaker : Karl Lambour
wine of origin : Coastal
analysis : **alc :** 14.15 % vol **rs :** 3.2 g/l **pH :** 3.12 **ta :** 7.4 g/l
type : White
pack : Bottle

in the vineyard : 350 meters high in the Stellenbosch Kloof area, the vineyard is in its third crop and faces directly towards the False Bay coastline. The soil is composed of decomposed slate and granite inclusions and has good water retention capabilities which means a good buffer capacity for the vineyards in time of water stress. The vines are trellised and short-spur pruned with two bearer buds.

about the harvest: The grapes were picked at 24Â°Balling and showed ripe tropical flavours at time of harvest.

in the cellar : The wine was treated reductively with the use of nitrogen sparging, carbon dioxide blanketing, ascorbic acid use and sulphur dioxide. This was done, not to preserve the pyrazines, but to preserve the precursors for the mercapto-pentanones which reflect as tropical fruitiness in the wine. No lees contact was given as the vintage was considered too warm.