

Fleur Du Cap Cabernet Sauvignon 1996

The wine has a well developed nose with delicate fruit, nuts and spice. On the palate it displays powerful flavours of cherries, plums and tobacco. The medium to full mouthfeel is rounded by soft, matured tannins to create a long finish. It lends prestige to any beef, venison and game dish, as well as noble cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.22 % vol rs : 2.4 g/l ta : 6.2 g/l

type : Red

pack : Bottle

ageing : The wine could be enjoyed now but will mature well over the next 3 to 4 years.

in the vineyard : The grapes came from vineyards in the Stellenbosch and Durbanville areas.

about the harvest: The grapes were picked by hand between 23-24th Baling at the beginning of April.

in the cellar : In the cellar the juice fermented at 28^oC for 7 days. After malolactic fermentation the wine was matured in wood for 18 months – 50 % in new French oak casks and the rest in second-fill casks.

