

## Fleur du Cap Cabernet Sauvignon 1997

The wine has a complex nose full of red fruit, blackcurrent, tobacco, dark chocolate and a touch of green pepper aromas. On the palate it is beautifully balanced with red fruit and plum flavours followed by a wood sensation. The medium to full mouthfeel is rounded by soft matured tannin with a chocolate silkyness and a solid long finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon  
winery : Fleur du Cap at Die Bergkelder  
winemaker : Coenie Snyman  
wine of origin : Coastal  
analysis : alc : 13.4 % vol rs : 2.2 g/l pH : 3.52 ta : 5.9 g/l  
type : Red  
pack : Bottle

ageing : It is a well matured wine that could be enjoyed now but it will mature will for the next 3 to 7 years.

in the vineyard : Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south and east-facing slopes offering protection against late afternoon sun. Cooling breeze from both Atlantic and Indian Ocean ensure rich, slow-growing crops. Soils are medium-textured and well-drained with good water holding capacity. The grapes came from vineyards in the Stellenbosch and Durbanville areas.

about the harvest: The grapes were picked by hand between 23-24<sup>th</sup> Balling at the beginning of April.

in the cellar : In the cellar the juice fermented on the skins at 28<sup>th</sup>°C for 7 days. After malolactic fermentation the wine was matured in wood for 18 months – 65% in new French oak casks, 5% in new American oak casks, 5% in second-fill casks and 25% in third-fill casks.



### Fleur du Cap at Die Bergkelder

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