

Fleur du Cap Riesling 2000

On the nose the wine is herbaceous and spicy with a touch of dried fruit. It has a lively palate with a crisp lemon finish and a persistent fruity aftertaste.

variety : Riesling | Riesling

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : **alc** : 11.32 % vol **rs** : 8.7 g/l **pH** : 3.51 **ta** : 5.8 g/l

type : White

pack : Bottle

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 natural protection against late-afternoon sun. Cooling breezes from both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well drained with good water holding capacity. The grapes came from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 metres above sea level.

about the harvest: The grapes were picked by hand at 20,5-21,7 °Balling at the beginning of March.

in the cellar : In the cellar the juice received 2 hours skin contact and fermented cold at 14°C for 14 days.

