

Fleur du Cap Unfiltered Viognier 2012 Discontinued

This wine has a straw colour and treats the nose with aromas of peaches, apricots, floral notes and a hint of spice that jump out of the glass. The full bodied palate teems with apricot and peach flavours. Good acidity cuts through the fruitiness and ensures longevity.

The love affair between Viognier and rosemary makes this robust wine an attractive combination with aromatic curries, including Thai red curry and Indian vindaloo. Sushi lovers will find a striking pairing when combined with soy sauce and wasabi. Avoid delicate dishes and sour dressings.

variety : Viognier | 100% Viognier

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Cape Agulhas

analysis : alc : 14.3 % vol rs : 2.59 g/l pH : 3.29 ta : 6.87 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

Old Mutual Trophy Wine Show 2013 - Bronze

in the vineyard : Made with minimal interference from superior grapes meticulously selected prized vineyard blocks, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought after, these new generation wines capture the highly sought after qualities of varietal character and terroir. Sedimentation, racking fining as opposed to filtration maximise the preservation of character and terroir. Sedimentation, racking fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

Terroir

Climate, soil, altitude and slope orientation are selected to capture as much varietal character possible. Climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were chosen from a vineyards situated in Cape Agulhas. The vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising with supplementary irrigation given at the *varaison*. The yield was 8 tons/h. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 25° - 25.5° Balling at the end of February.

in the cellar : A portion of the grapes was whole bunch pressed. Fermentation was started in stainless steel tanks. One third into fermentation the wine was transferred to third-fill French oak barrels. Two weekly stirrings brought up lees that normally settle on the bottom of the barrel, imparting a wonderful richness to the wine. After maturing for eight months in barrel, strict barrel selection ensured a superior product. To retain the Viognier flavours, the wine was not filtered.

Cellar Master: Andrea Freeborough

