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Fleur du Cap Unfiltered Sauvignon Blanc Chardonnay Semillon Viognier 2011

This wine has a light hue with golden edges and is packed with layers of aromas and flavours. Each of the four building blocks brings something to the table. The Sauvignon Blanc brings upfront freshness and tropical notes. The Sémillon brings roundness and green fig in the middle. The Chardonnay brings lime and fullness. Last but not least, the Viognier brings apricots and a spicy finish. It is a complex, full-bodied wine that evolves and changes in the glass as you savour it.

This wine is extremely food-friendly and very versatile. It will complement rich pastas such as risotto, especially when flavoured with mushrooms, Parmesan and truffle oil. Also try it with spicy pork dishes, roast turkey or guinea fowl pie.

variety : Sauvignon Blanc | 40% Sauvignon Blanc, 25% Chardonnay, 25% Semillon, 10% Viognier
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 14.3 % vol **rs :** 2.2 g/l **pH :** 3.23 **ta :** 6.88 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Cork

2012 The International Wine Review: scored 90+
Veritas 2006 - Bronze
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Old Mutual Trophy Wine Show 2006 - Bronze (73/100)
Michelangelo Awards 2005 - Silver Medal
Winemakers' Choice Awards 2005 - Diamond

in the vineyard : Terroir
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The 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 sourced from selected vineyards in the Coastal region with yields of around 6 tons/ha. The wines were grafted onto phylloxera-resitant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the varaison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: Each block was picked at optimal ripeness after regular tasting and collaboration between the winemaking team and viticulturist.

in the cellar : This is a blend of 40% Sauvignon Blanc, 25% Chardonnay, 25% Sémillon and 10% Viognier. The Sauvignon Blanc fermented in tank, the other three cultivars in barrel, with Chardonnay in first-fill, Sémillon in second-fill and Viognier in thirdfill barrels. This was followed by eight months of maturation in barrel with the Sauvignon Blanc left on the fine lees in tank. All the components were chosen after a meticulous selection process to ensure that only the best of the best ends up in the blend. The final step is to stabilise and clarify the wine by fining, sedimentation and racking as opposed to filtration. The result is a wine layered with complexity.