

Fleur du Cap Unfiltered Sauvignon Blanc Chardonnay Semillon Viognier 2009

The wine has a light greenish colour with golden tinges. On the nose the wine shows tropical fruit, apricots and lime. On the palate the wine is fresh and crisp with nuts honey and tropical fruit.

The wine will complement rich pasta dishes, curries and red meat.

variety : Sauvignon Blanc | 30% Sauvignon Blanc, 25% Chardonnay, 25% Semillon, 20% Viognier

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 2.3 g/l pH : 3.4 ta : 6.5 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 : Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and 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 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)

All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes for this unique blend were handpicked at optimal ripeness.

in the cellar : The grapes used were 30% Sauvignon Blanc 25% Chardonnay, 25% Semillon and 20% Viognier. All cultivars were vinified separately. The Viognier, Semillon and Chardonnay were matured for 8 months in a combination of new, 2nd and 3rd fill small oak barrels. Strict barrel and tank selection ensured that only the very best wine was used to make up this blend.

