

Fleur du Cap Unfiltered Sauvignon Blanc 2012

The wine is brilliantly clear with green edges. On the nose there is an abundance of tropical fruit typical of Sauvignon blanc supported herbaceous nuances. This full bodied white wine is packed with fruit and has crisp acidity ensuring freshness. The aftertaste simply lingers forever.

This wine works well with foods that are high in acidity. Definitely try it with Thai food, salads dressed in vinaigrette, goats milk cheese or fish dishes garnished with lemon. Tomato based dishes, fresh asparagus, seafood salads, oysters, mussels and other shellfish also pair very well with this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 1.79 g/l pH : 3.19 ta : 6.50 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Made from superior grapes meticulously chosen 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 chosen 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 used for this wine were handpicked from terroir-specific vineyards situated in the, Darling, and Cape Agulhas regions.

about the harvest: Each block was picked after regular tasting and collaboration between the winemaker and viticulturist.

in the cellar : To retain the very delicate inherent Sauvignon blanc aromas, the grapes, juice and wine were treated reductively (absence of oxygen). After harvesting, no skin contact was allowed and only free run juice was used to ensure quality. Careful yeast selection and daily monitoring of fermentation was followed by meticulous blending of the different "building blocks". The final step was to stabilise and clarify the wine. Here the winemaker resorts to fining, sedimentation and racking as opposed to filtration. The result is a wine layered with complexity.