

Fleur du Cap Sauvignon Blanc 2013

The wine is brilliantly clear with an attractive green tint. The abundance of aromas and flavours typical of the diverse growing regions, make for a complex, beautifully layered wine. It is predominately driven by tropical fruit with a trace of lovely herbaceous notes to complete the nose. The palate offers a pleasant balance between tropical fruit and herbaceous flavours, combined with freshness and a lasting aftertaste.

This Sauvignon Blanc is the ideal accompaniment to sushi, fresh green salads and poultry dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin :

analysis : alc : 13.8 % vol rs : 2.4 g/l pH : 3.3 ta : 6.6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder range reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

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. The soil is predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

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 and Indian Oceans influence the ripening of the growing crops. The soil is predominantly medium textured and well drained with good water holding capacity.

about the harvest: The grapes were handpicked at 22° - 23° Balling during February and March.

in the cellar : The grapes from the different vineyards were brought to the cellar and off-loaded separately. In the cellar the juice was treated reductively to keep the delicate Sauvignon blanc flavours intact. Only free run juice was clarified and fermented. The wine spent one month on the lees after fermentation before being blended, fined and filtered for bottling. Cellar Master: Andrea Freeborough, Winemaker: Pieter Badenhorst

