

Fleur du Cap Unfiltered Sauvignon Blanc Chardonnay Semillon Viognier 2012

This complex wine is packed with layers of aromas and flavours. The Sauvignon blanc brings upfront freshness and tropical notes; the Semillon lends roundness and green fig; the Chardonnay adds lime and fullness; whilst the Viognier imparts apricots and a spicy finish.

This wine is extremely food-friendly and versatile. Try it with rich pastas such as mushroom risotto, with Parmesan and truffle oil, spicy pork, 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 :

analysis : alc : 13.75 % vol rs : 2.35 g/l pH : 3.3 ta : 6.47 g/l

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

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

in the vineyard : Made with minimal interference from superior grapes meticulously selected from prized vineyard blocks, 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.

The Vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from four wine districts in the Western Cape. All vines were trellised on 5-wire hedge systems. The dryland Sauvignon blanc vineyards in Darling (planted 2002) grow in moisture retaining decomposed granite and produced 7 tons/ha. The Chardonnay from Stellenbosch (planted 1999 and 2005) and Robertson (planted 2006) received drip irrigation as needed with production varying between 8 and 11 tons/ha. The Semillon and Viognier from Agulhas (planted 2005 and 2003) produced 7 tons/ha. Early canopy management exposed the grapes to morning sunlight.

about the harvest: Each block was picked at optimal ripeness after regular tasting.

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 third fill 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.

