

## Fleur du Cap Unfiltered Semillon 2012

This full-bodied wine is packed with citrus flavours complemented by a buttery and toasty finish. This complex and elegant Semillon has a concentrated palate with ample apricot and vanilla oak spice.

This full bodied wine will work very well with mushroom, Parmesan and truffle oil risotto and with meatier types of fish such as yellowtail. It also works wonders with spicy pork dishes, roast turkey and with guinea fowl pie or casserole.

**variety :** Semillon | 100% Semillon

**winery :** Fleur du Cap

**winemaker :** Pieter Badenhorst

**wine of origin :** Coastal

**analysis :** alc : 14.3 % vol    rs : 2.73 g/l    pH : 3.26    ta : 6.63 g/l

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

**pack :** Bottle    **closure :** Screwcap

2013 Veritas Wine Awards - Silver Medal

2011 International Wine and Spirit Competition - Best in Class Silver

International Wine Trophy Challenge 2011 - Western Cape Trophy

**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 ripening crops. Soils are predominantly deep red and well drained with good water holding capacity.

### The vineyards (Viticulturist: Bennie Liebenberg)

The Semillon grapes were sourced from vineyards in the Stellenbosch region. 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 varaison. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were handpicked at optimal ripeness.

**in the cellar :** The grapes had no skin contact and only free run juice was used. The fermentation process was started in stainless steel tanks but after four days it was transferred to small oak barrels. Ageing took place in 20% new oak, 40% in second-fill and 40% third-fill barrels. Bâtonnage took place every second week and the wine was left to mature for 7 months in wood.

