

Fleur du Cap Unfiltered Semillon 2013

The wine has a light yellow colour with a tinge of green. On the nose it shows green apple and lime aromas with hints of nuts and toasted oak. The complex, rich palate has abundant citrus, melon and apricot, whilst the fresh acidity and lingering finish rounds of this gem of a Semillon.

This generous Semillon works well with mushroom, Parmesan and truffle risotto or meatier types of fish such as yellow tail. Alternatively, try it with spicy pork dishes, roast turkey or guinea fowl casserole.

variety : Semillon | 100% Semillon

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Stellenbosch

analysis : alc : 14.23 % vol rs : 2.58 g/l pH : 3.26 ta : 6.48 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

Handcrafted to unlock the natural style inherent in the best grapes from select parcels of vines grown in the Cape Floral Kingdom, these elegant wines capture the highly sought-after qualities of varietal character and terroir. These wines are not pressured by filtration – letting gravity do the work - resulting in a rich, complex taste that abounds with fruit and flavour.

in the vineyard : 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 soil is predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The Semillon grapes were sourced from a Gansbaai vineyard planted in 2004 and a vineyard from Stellenbosch, planted in 1998. Both are planted on cooler, southern facing slopes exposed to cooling afternoon breezes. The grapes ripened at the end of February. The vineyards are trellised and production ranges between 7 and 10 tons/ha. Irrigation is supplementary and given towards the end of the growing season. Pest and disease control was implemented according to South African subjective IPW guidelines.

in the cellar : Cellarmaster: Andrea Freeborough | Winemaker: Pieter Badenhorst

In the cellar, the grapes from Stellenbosch had no skin contact and only free run juice was used. Fermentation took place in Stainless steel tanks. The grapes from Gansbaai were whole bunch pressed. Fermentation started in stainless steel tanks and after four days the wine was transferred to small oak barrels (50% second-fill and 50% third-fill). Bâtonnage took place every second week and the wine was left to mature in wood for eight months.

