

## Fleur du Cap Unfiltered Merlot 2012

This wine has a deep ruby colour with a bright hue. On the nose it shows aromas of plums and dark chocolate with subtle minty notes. Hints of cigar box give an indication of the well integrated oaking. With its elegant structure and firm tannins this wine shows good maturation potential.

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

**variety** : Merlot | 100% Merlot

**winery** : Fleur du Cap

**winemaker** : Justin Corrans

**wine of origin** : Stellenbosch

**analysis** : alc : 15.3 % vol   rs : 1.89 g/l   pH : 3.54   ta : 5.56 g/l

**type** : Red   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

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. 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.

Vineyards: Viticulturist: Bennie Liebenberg

The grapes were selected from a vineyard in Stellenbosch Kloof, planted in 2000. The clone is MO348 grafted on Richter 110 rootstock which is known for excellent resistance to dry conditions. The vines are in balance with the terroir and deliver between 8 and 9 tons/ha. The vineyards are situated on a cooler southern slope and irrigation is only supplementary in the late season. Pest and disease control was implemented according to South African subjective IPW standards.

**in the cellar** : Cellarmaster: Andrea Freeborough | Winemaker: Wim Truter

Grapes were handpicked, carefully destemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 28° C for 8 days. Flavour and tannin extraction was evaluated daily and managed by pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was placed in new French oak barrels where malolactic fermentation occurred. The wine was matured for 18 months and was raked numerous times to enable it to be bottled without filtration.

