

Fleur du Cap Unfiltered Cabernet Sauvignon 2012

Intense aromas of fruit cake, blueberry and violets with hints of cassia. Subtle lead pencil nuances attest to the sophisticated use of oak. Complex flavours of blackcurrant and mocha arise on the palate with integrated oaking adding firm tannins that will ensure longevity.

This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong flavoured cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Justin Corrans

wine of origin : Stellenbosch

analysis : alc : 14.55 % vol rs : 1.95 g/l pH : 3.52 ta : 5.66 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant **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.

The Vineyard (Viticulturist: Bennie Liebenberg)

The grapes were sourced from a single vineyard in Stellenbosch located on the slopes of the Bottellary Hills in decomposed granite soils. The vineyard was planted in 1999 on Richter 99 rootstock. The vineyard is trellised to a hedge system and receives supplementary irrigation when needed. Canopy practices include leaf breaking after flowering and removal of side shoots in the bunch zone as required. Green bunches are removed towards the end of veraison to ensure even ripening. The yield was at around 10 t/ ha.

about the harvest: Grapes were handpicked.

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

Grapes were handpicked, carefully de-stemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 25° C for 8 days. Flavour and tannin extraction was evaluated daily through 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 racked to enable bottling without filtration.

