

Fleur du Cap Unfiltered Sauvignon Blanc 2014

This wine is brilliantly clear with green edges and shows aromas of fig leaves, classic gooseberries, asparagus and delicate tropical fruit. The palate is rich and full-bodied with a mélange of herbaceous and tropical fruit ending in a lovely long, smooth finish.

Tangy food such as Thai dishes, salads dressed in vinaigrette, goat milk cheese or fish garnished with lemon works very well with this wine. Alternatively, try it with tomato based dishes, fresh asparagus, seafood salads, oysters and mussels.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Stellenbosch
analysis : alc : 13.8 % vol rs : 1.6 g/l pH : 3.45 ta : 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
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. 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 grapes were sourced from Darling overlooking the Atlantic, and Elgin in the Overberg. The vineyard in Darling (planted 2004) is farmed under dryland conditions and yielded 7 tons/ha. The soils are deep red decomposed granite on an east facing slope. The vineyard in Elgin (planted 2005) yielded 12 tons/ha. The soils are decomposed shale on southern facing slopes with excellent water holding capacity, with supplementary irrigation only. Pest and disease control was implemented according to South African subjective IPW guidelines.

about the harvest: Each block was picked after regular tasting and collaboration between the winemaker and viticulturist.

in the cellar : Cellarmaster: Andrea Freeborough

Winemaker: Pieter Badenhorst

Each block was picked after regular tasting in collaboration with the winemaker and viticulturist. To retain the delicate inherent Sauvignon blanc aromas, the grapes, juice and wine were treated reductively. After harvesting, no skin contact was allowed and only free run juice was used. Careful yeast selection and daily monitoring of fermentation were followed by meticulous blending of the different "building blocks".

