

## Fleur du Cap Riesling 2001

The wine shows floral and citrus characters on the nose with notes of dried fruit and straw that follow through on the palate. A lively wine with good balance between fruit and sugar, its warm tones end in a crisp finish. The wine is suited to lightly sauced fish and poultry dishes and makes the perfect picnic companion.

**variety** : Cape Riesling | Cape Riesling

**winery** : Fleur du Cap

**winemaker** : Karl Lambour

**wine of origin** : Coastal

**analysis** : alc : 11.94 % vol    rs : 10.7 g/l    pH : 3.62    ta : 8.0 g/l

**type** : White

**pack** : Bottle

**in the vineyard** : Cape Riesling grapes were sourced from selected vineyards blocks, some as high as 430m above sea-level, in Stellenbosch and Durbanville. The trellised vines are between 14 and 9 years old, growing in medium-textured soils with good drainage but also good water retention. They are situated on south and east-facing slopes offering protection against the late afternoon heat and tempered by Atlantic sea breezes to ensure slow and even ripening.

**about the harvest**: The cooler than average ripening season made for excellent flavour retention in the berries. Grapes were picked early in March at between 20.5Â° and 22Â°Balling.

**in the cellar** : They were left on the skins for two hours and fermented cold at 14Â°C for 14 days.

