

Fleur du Cap Sauvignon Blanc 2001

The wine shows prominent varietal character with flavours of green pepper and tropical fruits. Karl Lambour expects the tropical fruit flavours to intensify with maturation. This wine can be served with fish and white meat dishes or can be enjoyed on its own as an ideal summer wine.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 13.49 % vol rs : 3.9 g/l pH : 3.18 ta : 7.5 g/l

type : White

pack : Bottle

Veritas 2001 - Bronze

in the vineyard : 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 breezes from both the Atlantic and Indian Oceans to ensure slow and even ripening.

about the harvest: The grapes benefited from a cooler than usual ripening and harvesting period and were delivered in outstanding condition. The grapes were hand-harvested on taste at between 22Â° and 24Â°Balling from the middle to the end of February.

in the cellar : Each vineyard block was separately vinified, with the juice left on the skins for two to four hours and fermented at between 16Â° and 18Â°C for 10 to 15 days.

