

Fleur du Cap Semillon Unfiltered 2000

A full bodied Semillon with hints of pear and butterscotch on the nose. The palate is rich and has subtleties of lanolin, bees wax, ripe pear and vanilla complemented by a lingering finish.

variety : Semillon | Semillon

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 13.93 % vol rs : 3.1 g/l pH : 3.14 ta : 7.1 g/l

type : White

pack : Bottle

in the vineyard : 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 both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well-drained with good water holding capacity. The grapes came from a vineyard in Franschoek said to be over a 100 years old. It is situated at an altitude of 200 metres above sea level and face north west. The vines are planted as bush vines and were cultivated under dryland conditions. It was pruned to two bud spurs with an average of five arms per vine.

about the harvest: The grapes were picked by hand at 25Â°Balling.

in the cellar : In the cellar it was pressed and no skin contact was allowed. The juice was allowed to settle overnight and it was racked into casks - 50% new French oak, 10% new American oak and second-fill French oak cask were used. The juice was inoculated in the barrel and it fermented at 18Â°C. The wine did not undergo malolactic fermentation. The lees was stirred every two weeks for the duration of the barrel ageing which lasted for 6 months.

