

Fleur du Cap Unfiltered Merlot 2013

This wine has a deep ruby colour with a bright hue. On the nose it shows aromas of ripe dark fruit and dark chocolate with subtle notes of plum. Hints of cigar box give an indication of the well-integrated oak. Rich velvety palate with ample concentration with an elegant soft finish.

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Justin Corrans

wine of origin : Stellenbosch

analysis : alc : 14.51 % vol rs : 2.8 g/l pH : 3.34 ta : 6.53 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **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.

Vineyards

Viticulturist: Bennie Liebenberg

The grapes were sourced from two separate vineyards, The Firs in Devon Valley and Groenland on the Bottelary Hills, The clone is MO348 grafted on Richter 110 rootstock which is known for excellent resistance to dry conditions. The vines are in balance with the terroir and deliver between 8 and 9 tons/ha. The vineyards are situated on a cooler southern slope and irrigation is only supplementary in the late season. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: Grapes were handpicked.

in the cellar : **Cellarmaster:** Andrea Freeborough

Winemaker: Wim Truter

Grapes were carefully destemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 28°C for 8 days. Flavour and tannin extraction was evaluated daily and managed by 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 numerous times to enable it to be bottled without filtration.

