

Fleur du Cap Pinotage 1998

Dark red with violet hue. Prominent plum, cassis, smoked bacon that is complimented with hints of vanilla. A medium bodied wine packed with strawberry, raspberry and spicy flavours. Soft matured tannin with a fruity finish.

variety : Pinotage | Pinotage

winery : Fleur du Cap

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 13.3 % vol rs : 2.7 g/l pH : 3.73 ta : 5.7 g/l

type : Red

pack : Bottle

ageing : An easy approachable Pinotage that could be enjoyed now but the wine will mature for the next 3-4 years.

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 vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 metres above sea level.

about the harvest: The grapes were harvested between 23.5 and 24.5° Balling by the beginning of February.

in the cellar : In the cellar the juice fermented on the skins for 10 days at 28°C. After malolactic fermentation the wine was matured in second-fill casks of French oak for 18 months. The wine was matured in the bottle for 18 months before release.

