

Fleur du Cap Unfiltered Sauvignon Blanc 2016

This wine is brilliantly clear with crisp green edges and shows aromas of cucumber, fresh young asparagus tips, grapefruit, jasmine, passion fruit and lemon. The palate is rich and full-bodied with a mélange of pyrazines and tropical fruit. The mid palate is rich and layered ending in a lovely pure, long, smooth finish.

Dishes such as green curries, summer salads with young asparagus tips and green figs or Parma ham pair ideally with this Sauvignon Blanc. The zippy acidity is the perfect complement to seafood, especially oysters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Kristin Basson
wine of origin : Stellenbosch
analysis : alc : 13.8 % vol rs : 1.6 g/l pH : 3.45 ta : 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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.

The Vineyards

Viticulturist: Annelie Viljoen

The grapes were sourced from Darling, overlooking the Atlantic Ocean. The vineyard (planted in 2004) is farmed under dryland conditions and yielded 7 tons/ha. The soil has an exceptional water nutrient holding capacity that buffers against drought without the need for supplementary irrigation. The result is low yielding vineyards with grapes of exceptional flavour concentration. Pest and disease control was implemented according to South African subjective IPW guidelines.

about the harvest:

Each block was picked after regular tasting and collaboration between the winemaker and viticulturist.

in the cellar :

Cellarmaster: Wim Truter

Winemaker: Kristin Basson

The block was picked after regular tasting in collaboration with the winemaker and viticulturist. To retain the delicate inherent Sauvignon blanc aromas, the grapes, juice and wine were treated reductively. Skin contact was allowed for optimal aroma extraction and only free run juice was used. Careful yeast selection and daily monitoring of fermentation were followed by meticulous blending of the different "building blocks". The wine was matured on the lees after which it was fined and



clarified through settling as opposed to filtration.