

Fleur du Cap Essence du Cap Cabernet Sauvignon 2015

This full-bodied, ruby coloured red has aromas of dark chocolate, black cherry and plums underlined by elegant wood spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and a touch of sweet oak. These complex flavours linger on the finish.

This wine is the perfect partner to spicy Mediterranean food, fish or duck.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Western Cape

analysis : alc : 14.37 % vol rs : 2.50 g/l pH : 3.48 ta : 5.46 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

The Western Cape's diverse palette of wine growing regions allow Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers results in wines that express our vision, 'freedom of expression'

in the vineyard : The grapes were sourced from different blocks in Stellenbosch with the bulk coming from Stellenbosch Kloof. The soils have good water holding capacity resulting in balanced growth.

The trellised vineyards received supplementary irrigation. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were picked by hand at 24° - 25.5° Balling. The vineyards, aged between 10 and 21 years, produced an average yield of 6 and 9 tons/ha.

in the cellar : After crushing, the grapes were inoculated with selected yeast. The preserve fruit flavours, fermentation temperature was controlled at 24° to 26° C. Pump-overs and rack & returns (delestage) ensured good extraction and mouthfeel. After fermentation the wine was drained off the skins. Malolactic fermentation occurred naturally. 12 months' maturation took place in a combination of new French and American, 2nd and 3rd fill barrels

