

Fleur du Cap Essence du Cap Pinot Noir 2016

The wine has a beautiful light garnet color. On the nose it shows delicate red fruit such as cherries and strawberries and just a hint of truffles and ends in mild oak spice. The palate is medium bodied with a long elegant finish luring you back for another sip.

This Pinot Noir is perfect with antipasti, cold meats or a good mushroom risotto. For something bold, try it with artichoke hearts or classic Mediterranean foods. Serve slightly chilled.

variety : Pinot Noir | 100% Pinot Noir

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Stellenbosch

analysis : alc : 12.97 % vol rs : 2.59 g/l pH : 3.44 ta : 5.34 g/l

type : Red **style :** 0 **body :** Medium **taste :** Fruity

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

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, we produce a range of wines that offer diversity of choice and diversity of taste. Essence du Cap is known for exceptional quality and wines that express their true varietal character.

in the vineyard : Terroir

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The 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

The grapes were selected from three different areas, two from cool climate vineyards in Elgin and Ceres, and one situated in Stellenbosch. The high lying Ceres vineyards yield 8 t/ha and were planted in 2010 and 2011. The Stellenbosch vineyard, planted in 2009, yields 10 t/ha. The soils are decomposed shale with good water holding capacity.

about the harvest: The grapes were handpicked and each batch was treated separately.

in the cellar : After Fermentation the wine was aged on a combination of French and American oak staves. The three building blocks were then blended together, clarified and bottled.

