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Fleur du Cap Unfiltered Semillon 2015

This full-bodied wine is brilliantly clear with a green tinge on the golden robe. It is packed with aromas of melon, gooseberry, freshly cut hay, passion fruit, sweet basil and subtle wood spice. This complex and elegant Semillon has a concentrated, well-balanced palate with an abundance of orange blossoms and glazed nectarines. The aftertaste pleasantly lingers with a slight but well-balanced sweetness.

This generous Semillon works well with mushroom, Parmesan and truffle risotto or meatier types of fish such as yellowtail. Alternatively, try it with Asian cuisine or roast chicken.

variety : Semillon | 100% Semillon
winery : Fleur du Cap
winemaker : Kristin Basson
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 5.86 g/l **pH :** 3.2 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
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. The climate is mild with south and eastfacing 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: Annelie Viljoen
The Semillon grapes were sourced from a Gansbaai vineyard planted in 2004 on cooler, southern facing slopes exposed to cooling afternoon breezes. The grapes ripened at the end of February. Irrigation is supplementary and given towards the end of the growing season. Pest and disease control was implemented according to South African subjective IPW guidelines.

about the harvest: The vineyards are trellised and production ranges between 7 and 10 tons/ha.

in the cellar : Cellarmaster: Andrea Freeborough | Winemaker: Pieter Badenhorst

The grapes were whole bunch pressed. Fermentation started in stainless steel tanks and after four days the wine was transferred to small oak barrels (50% secondfill and 50% third-fil). Bâtonnage took place every second week and the wine was left to mature in wood for eight months. After ageing, a strict barrel selection took place to ensure only the very best barrels were used. The wine was fined and clarification was done through settling as apposed to filtration.