

Fleur du Cap Unfiltered Pinotage 2015

The wine has a bright deep red colour with abundant red fruit such as strawberry and cherry with whiffs of sweet oak spice on the nose. The aromas follow through onto the fruit forward palate supported by soft tannins and a juicy mid-palate.

This Pinotage pairs perfectly with Mediterranean dishes especially pizza and pasta and stands up well to spicy Moroccan dishes.

variety : Pinotage | 100% Pinotage

winery : Fleur du Cap

winemaker : Pieter Badenhorst

wine of origin : Western Cape

analysis : alc : 14.78 % vol rs : 2.77 g/l pH : 3.54 ta : 5.57 g/l

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

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

2018 Veritas Awards - Bronze

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 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.

Viticulturist: Annelie Viljoen

The grapes for this wine originate from two bush vine vineyards from Bottelary Hills and Agter Paarl. The Paarl vineyard was planted in 1994 and is farmed under dryland conditions. The soils are Swartland shale with excellent water holding capacity. Grapes are removed to one bunch per shoot resulting in a low yield of 7 tons/ha. The Bottelary Hills vineyard was planted in 1987 in similar soils on a north-west facing slope. Supplementary irrigation was given as required yielding 8 tons/ha.

about the harvest: The grapes were handpicked.

in the cellar : The grapes were carefully destemmed and lightly crushed to open top fermenters. The wine was punched down during fermentation for optimal extraction of colour and tannins. After passing through small basket presses, the wine went straight to barrel (20% new oak) for malolactic fermentation. Racking as opposed to filtration was used to clarify the wine. The final blend was completed after 16 months in barrel.

