

Fleur du Cap Essence du Cap Sauvignon Blanc 2017

The wine is crystalline with a luminous green tint. The abundance of aromas and flavours typical of the diverse growing regions, make for a complex, beautifully layered wine. It is predominantly driven by stone fruit, originating from the Helderberg grapes. A myriad of aromas follow, such as grapefruit, lime, passion fruit, peach, guava, fresh cut grass and gooseberries. The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity. The finish is fresh, full and lingers in the mouth.

This Sauvignon Blanc is the ideal accompaniment to seafood dishes such as oysters, buttery line fish and other shellfish, but can also be enjoyed with Thai dishes, summer tapas and green salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Western Cape

analysis : alc : 13.90 % vol rs : 2.01 g/l pH : 3.23 ta : 6.20 g/l

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

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 cool with south and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops as well as healthy growing conditions. The soil is predominantly medium textured and well-drained with good water holding capacity.

The Vineyards

The Sauvignon Blanc grapes were sourced from different cool climate vineyards located in the Western Cape, including Helderberg, Elgin and Cape Agulhas. The vineyards were planted between 2000 and 2006. Rootstocks and clones vary according to the terroir, but all the vineyards are trellised using a 5 wire system, which provides the perfect balance for the grapes between shade and sunshine.

about the harvest: The grapes from the different vineyards were hand-harvested, brought to the cellar and off - loaded separately, each at optimal ripeness. Production varied between 12 tons/hectare in Elgin to 7 tons/hectare in Helderberg.

in the cellar : In the cellar the juice was treated reductively to protect the delicate Sauvignon Blanc characters, which are sensitive to oxygen. Only free run juice was clarified and fermented with specifically selected yeast strains at 14°C. The wine spent 2 months on the fine lees after fermentation before being blended, fined and filtered for bottling. Special care was taken throughout the winemaking process to ensure that maximum aromas were retained.

