

## Fleur du Cap Essence du Cap Merlot 2016

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 :** Merlot | 100% Merlot

**winery :** Fleur du Cap

**winemaker :** Pieter Badenhorst

**wine of origin :** Stellenbosch

**analysis :** alc : 14.30 % vol   rs : 2.09 g/l   pH : 3.50   ta : 5.48 g/l

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

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

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 vineyards in the Stellenbosch and Somerset West areas. The vineyards were planted in 1992, 1999 and 2000, at altitudes ranging from 150 to 250m above sea level and produced yields of 8-9 tons/ ha. Supplementary irrigation was given towards the end of the growing season. The vines were trellised according to the 5-wire hedge system, with leaf breaking done in the bunch zones early on to expose the bunches to direct sunlight. During veraison, a green harvest was done to ensure even ripening. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were picked at 23 to 24° Balling in mid-February.

**in the cellar :** In the cellar, the grapes were carefully destemmed, crushed and inoculated with a selected yeast. To preserve fruit flavours, the fermentation temperature was controlled at 25° C. Colour and tannin extraction was performed by pumpovers and evaluated daily to prevent the incorporation of harsh tannins. After fermentation the wine was drained off and the skins pressed with the hard pressings excluded. Malolactic fermentation occurred naturally. The wine matured for 12 months using a combination of French and American oak.

