

Fleur du Cap Series Privée Pinotage 2016

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 : Fleur du Cap

wine of origin : Stellenbosch

analysis : alc : 14.58 % vol rs : 3.40 g/l pH : 3.52 ta : 5.46 g/l

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

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

2019 Absa Top 10 Pinotage Awards

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of our vision, "freedom of expression".

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 first vineyard is from Stellenbosch Kloof in Stellenbosch from trellised vines planted in 2000. The row direction is E/W and the slope is north facing. The other two vineyards originate from bush vine vineyards in 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 6 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 7 tons/ha.

in the cellar : The grapes were handpicked, 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 (30% 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.

