

Fleur du Cap Series Privée Sauvignon Blanc 2017

This wine is brilliantly clear with a green tint and shows crisp aromas of fig leaves, gooseberries, asparagus with traces of delicate tropical fruit. The palate is rich and full-bodied with a blend of herbaceous and tropical fruit ending in a lovely long, smooth finish.

Dishes such as green curries, summer salads with young asparagus tips and green figs or Parma ham pair ideally with this Sauvignon Blanc. The zippy acidity is the perfect complement to seafood, especially oysters.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Fleur du Cap

wine of origin : Darling

analysis : alc : 13.0 % vol rs : 1.87 g/l pH : 3.3 ta : 6.30 g/l

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

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

2019 Veritas Wine Awards - Double Gold

ageing : 2018 Veritas Awards - Gold

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 grapes were sourced from Darling overlooking the Atlantic. The vineyard (planted in 2004) is farmed under dryland conditions and yielded 7 tons/ ha. The soils are deep red decomposed granite on an east facing slope. Pest and disease control was implemented according to South African subjective IPW guidelines.

in the cellar : Each block was picked after regular tasting in collaboration with the winemaker and viticulturist. To retain the delicate inherent Sauvignon Blanc aromas, the grapes, juice and wine were treated reductively. After harvesting, no skin contact was allowed and only free run juice was used. Careful yeast selection and daily monitoring of fermentation were followed by meticulous blending of the different "building blocks".

