

## Fleur du Cap Essence du Cap Cabernet Sauvignon 2016

This full-bodied wine is ruby red in colour with subtle aromas of ripe shavings ending in subtle oak spices. Soft fruit and elegant oak spice with gentle tannins.

Ideal with hearty dishes such as osso bucco, lamb shank or roast lamb with rosemary and sage.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon Blanc

**winery :** Fleur du Cap

**winemaker :** Kristin Basson

**wine of origin :** Western Cape

**analysis :** alc : 13.9 % vol rs : 2.03 g/l pH : 3.56 ta : 5.76 g/l

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

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

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 :** 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 grapes were sourced from different blocks in Stellenbosch with the bulk coming from Stellenbosch Kloof. The soils have good water holding capacity resulting in balanced growth. The trellised vineyards received supplementary irrigation. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were picked by hand at 24° - 25.5° Balling.

The vineyards, aged between 10 and 21 years, produced an average yield of 6 and 9 tons/ha.

**in the cellar :** After crushing, the grapes were inoculated with fermentation temperature was controlled at 24 to 26°C. Pump-overs and rack & returns (delestage) ensured good extraction and mouthfeel. After fermentation the wine was drained off the skins Malolactic fermentation occurred.

