

Fleur du Cap Essence du Cap Sauvignon Blanc 2018

The wine is brilliantly clear with green tinges. There is an abundance of tropical aromas on the nose with floral and herbaceous undertones. This is an elegantly balanced wine with concentrated flavours of passion fruit, lime and melon on the palate. The wine has a lingering finish with a crisp acidity.

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 : 13.15 % vol rs : 2.11 g/l pH : 3.15 ta : 6.47 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 : 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 Sauvignon Blanc grapes were sourced from different cool climate vineyards located in the Western Cape, including Helderberg, Elgin and Cape Agulhas.

about the harvest: The grapes from the different vineyards were hand-harvested, brought to the cellar and off-loaded separately, each at optimal ripeness.

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.

