

Fleur du Cap Essence du Cap Pinotage 2016

This wine has a deep red colour with crimson edges. On the nose it shows ripe fruit such as plums and a hint of black currant, finishing in oak spice. Full Bodied on the palate with ripe plum and other berries standing out. The Pinotage is very well balanced with a lingering aftertaste.

This Pinotage is perfect with grilled lamb, poultry, pork roasts and game fish. It is also an ideal accompaniment to classic Cape cuisine such as Bobotie and Malay curries.

variety : Pinotage | 100% Pinotage

winery : Fleur du Cap

winemaker : Kristin Basson

wine of origin : Bottelary

analysis : alc : 13.91 % vol rs : 2.70 g/l pH : 3.60 ta : 5.24 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 : 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 selected from four different vineyard blocks situated around the Bottelary Hills, which were planted in 1987, 1994, 1996 and 1997. Two of the vineyards are bush vines and the remaining trellised. The soils consist of deep decomposed shale (bush vines) and granite (trellised vines), with good water retention. Supplementary irrigation was given during the latter stages of the season to ensure full ripening. Pest and disease control is implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 23° to 24° Balling. Yields for the bush vines were 6 to 8 t/ha and the trellised vineyards 10 to 12 t/ha.

in the cellar : After crushing the grapes, the must was cold soaked for 5 days at 10° C and inoculated with selected yeast. To preserve fruit flavours, fermentation was controlled at 25° C. Colour and gentle tannin extraction was performed by pump-overs. Malolactic fermentation occurred naturally. The wine was matured for 12 months in a combination of second and third-fill French and American oak barrels.

