

Fleur du Cap Merlot 2000

Veritas 2002 - Gold

The South African Wine Trophy Show 2002 - Silver

The wine is deep red and youthful in colour. On the nose the wine is packed with fruit and berries – cherry and redberries with hints of vanilla and oak spices. On the palate it is full-bodied with good structure and hints of fruit and spice, says winemaker Coenie Snyman.

variety : Merlot | Merlot

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.1 g/l pH : 3.59 ta : 5.58 g/l

type : Red

pack : Bottle

Veritas 2002 - Bronze

The International Wine & Spirit Competition 2002 - Commended

The South African Wine Trophy Show 2002 - Silver

ageing : This ripe fruit makes the wine very drinkable now but the solid structure will allow the wine to mature for the next 5 years.

in the vineyard : Fleur du Cap wines are made from grapes meticulously selected from superior vineyard blocks in the Cape Coastal region and are made in a contemporary style, which captures and reflects the highly sought-after qualities of varietal character and terroir. Leading the way, this new generation of wines is crafted in compliance with universal guidelines to ensure environmentally friendly winemaking practices.

Terroir

Climate, soil, altitude and slope orientations are selected to capture as much varietal character as possible. Climate is mild with south and east facing slopes offering natural protection against late-afternoon sun. Cooling breezes from both the Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominantly medium-textured and well-drained with good water holding capacity.

The vineyards

The grapes come from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 metres above sea level.

about the harvest: The grapes were picked by hand between 24th and 25th Baling from 10 to 15 February.

in the cellar : In the cellar the juice was fermented cold at 14th°C for 14 days. After fermentation the wine underwent malolactic fermentation. It was matured in casks of oak for 18 months, 60% in new casks and 40% second-fill.

