

Fleur du Cap Semillon Unfiltered 2001

Veritas 2003 - Silver

The result is a concentrated full-bodied Semillon with melon and vanilla oak flavours. "The palate is tropical with a lot of citrus-fruit flavours and it also shows an abundance of peaches and apricot", says winemaker Kobus Gerber.

variety : Semillon | 100% Semillon

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.89 % vol rs : 2.9 g/l pH : 3.42 ta : 5.8 g/l

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

pack : Bottle

Veritas 2003 - Silver

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Veritas 2002 - Silver

The South African Trophy Wine Show 2002 - Silver

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. Soils are predominantly medium textured and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were sourced from 4-7 year old vineyards in the Stellenbosch and Franschhoek regions. Dryland conditions were practised during cultivation and a 5-wire hedge system was used for trellising. A yield of 5-6 tons /ha was produced. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were picked by hand at 23.5°-24.5° Balling.

in the cellar : In the cellar the grapes had no skin contact and were fermented in small oak barrels " 30% in new French oak, 10% new American oak and 60% of fermentation took place in third-fill barrels. "tonnage took place every second week and the wine was left to mature, in wood, for 6 months.

