

Fleur du Cap Sauvignon Blanc Unfiltered 2001

On the nose the wine has exotic, spicy green pepper flavours with shades of asparagus. On the palate it is well balanced with vibrant tropical flavours and a long lasting aftertaste.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.3 % vol rs : 1.6 g/l pH : 3.4 ta : 6.2 g/l

type : White

pack : Bottle

in the vineyard : The grapes came from vineyards in Stellenbosch, situated at 260 metres above sea level and planted in 1981. The vines are trellised and are situated on south facing slopes.

The rainfall for the winter before the vintage was considerably lower than the long-term figures with almost all the rain falling in June. Spring was later than normal and the rainfall was lower than the annual average. Harvest time was warm and dry.

about the harvest: The grapes were picked by hand at 23,5Â° Balling on February 20. The yield was 7 tons per hectare.

in the cellar : In the cellar the juice received 8 hours skin contact and fermented cold at 14Â° C for 14 days.

