

Fleur du Cap Sauvignon Blanc 2002

Veritas 2003 - Gold

“A crisp Sauvignon blanc with freshly cut grass, greenpepper and tropical fruit flavours on the palate”, says winemaker Kobus Gerber.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.73 % vol rs : 3.3 g/l pH : 3.31 ta : 7.5 g/l

type : White

pack : Bottle

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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 orientation 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 predominately medium textured and well-drained with good water holding capacity.

The vineyards

The grapes were sourced from selected vineyards in the Stellenbosch region and one vineyard in Durbanville.

about the harvest: The grapes were handpicked at 22 to 24° Balling from the end of January to mid February.

in the cellar : In the cellar the grapes had no skin contact and were cold fermented between 12° and 14°C.

