

Fleur du Cap Riesling 2002

The wine shows floral and citrus characters on the nose with notes of dried fruit and straw that follow through on the palate. A lively wine with good balance between fruit and sugar, its warm tones end in a crisp finish. The wine is suited to lightly sauced fish and poultry dishes and makes the perfect picnic companion.

variety : Cape Riesling | Cape Riesling

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 12.24 % vol rs : 9.58 g/l pH : 3.43 ta : 6.10 g/l

type : White

pack : Bottle

in the vineyard : One of South Africa's premier and best-known labels, Fleur du Cap is a member of the Distell group. This wine has been created by new-generation winemaker Kobus Gerber, well versed in creating wines that reflect minimal intervention in the cellar.

Fleur du Cap is situated along the banks of the Lourens River, in the Helderberg. The farm dates back to 1700 and initially formed part of the farm established by one of the earlier governors of the Cape of Good Hope, Willem Adriaan van der Stel.

Fleur du Cap has its own nursery of 11 000 mother plants, propagating virus-free material onto which selected noble clones are grafted before planting in specially chosen vineyards sites in the Coastal region. These sites are chosen for optimal soil, gradient, aspect and micro-climates.

Cape Riesling grapes were sourced from selected vineyards blocks, some as high as 430 m above sea-level, in Stellenbosch and Durbanville. The trellised vines are between 14 and nine years old, growing in medium-textured soils with good drainage but also good water retention. They are situated on south and east-facing slopes offering protection against the late afternoon heat and tempered by Atlantic sea breezes to ensure slow and even ripening.

about the harvest: The cooler than average ripening period, before the summer heat waves, made for excellent flavour retention in the berries. Grapes were picked early in March at between 20,5Â° and 22Â° Balling.

in the cellar : They were left on the skins for two hours and fermented cold at 14Â°C for 14 days.

