

Fleur du Cap Cabernet Sauvignon 1998

The wine has a highly aromatic bouquet, full of red fruit, blueberry and cassis with a touch of tobacco aromas. The wine is lively on the palate, fruity and has soft rounded tannins. The finish is rich and velvety with a long lasting, aromatic aftertaste, says winemaker Coenie Snyman. It is an excellent wine to serve with red meat, game and pasta.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.05 % vol rs : 1.4 g/l pH : 3.63 ta : 6.2 g/l

type : Red

pack : Bottle

Veritas 2002 - Bronze

in the vineyard : 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 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 grapes came from vineyards in the Stellenbosch and Durbanville areas. The vines are cultivated under dryland conditions.

about the harvest: The grapes were hand-picked between 23^h and 24^h Balling at the beginning of April.

in the cellar : In the cellar the juice fermented on the skins for 7 days at 28^oC. After malolactic fermentation the wine was matured in wood for 18 months - 65% in new French oak casks, 5% in new American oak casks, 5% in second-fill casks and 25% in third-fill casks.

