

## Fleur du Cap Cabernet Sauvignon Unfiltered 1998

The nose is complex with flavours of black current, plum, nuts, coffee, cedar, vanilla and nutmeg. On the palate there is a delightful balance between fruit, spice and wood. The fruit and the wood are well integrated and rounded by soft, well developed tannins to create a long finish.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon  
**winery :** Fleur du Cap  
**winemaker :** Coenie Snyman  
**wine of origin :** Coastal  
**analysis :** alc : 12.97 % vol   rs : 2.7 g/l   pH : 3.7   ta : 6.1 g/l  
**type :** Red  
**pack :** Bottle

**ageing :** The wine is strong with a solid structure and is very drinkable at the moment but will mature well over the next 10 years.

**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 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 grapes came from vineyards in Stellenbosch planted in 1974 at 110 metres above sea level. The vines are grown as bush vines and were cultivated under dryland conditions.

**about the harvest:** The grapes were picked by hand between 23 and 24<sup>th</sup> Balling at the end of March.

**in the cellar :** In the cellar the juice fermented on the skins at 30<sup>th</sup> C for 8 days. The wine was left on the fine lees for one month. After malolactic fermentation the wine was matured in new casks of French oak for 18 months before the first racking. It was racked every 2 months and fining with egg white was done during the last racking. This wine has undergone no filtration or stabilization.

