

Fleur du Cap Pinotage 2000

On the nose the wine has subtle rich blackcurrant and plum flavours in beautiful harmony with vanilla undertones. It is bright ruby in colour with a deep purple hue. "It is a medium-bodied, smooth wine with an elegant fruity background and harmonious fruit-acid balance with a touch of tannin", says winemaker Coenie Snyman.

variety : Pinotage | Pinotage

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 13.59 % vol rs : 2.5 g/l pH : 3.48 ta : 5.2 g/l

type : Red **wooded**

pack : Bottle

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 Malmesbury areas planted from 1987 to 1997 at altitudes ranging from 210 to 320 meters above sea level.

about the harvest: The grapes were hand-picked between 23,5Â° and 24,5Â° Balling by the middle of February.

in the cellar : In the cellar the juice fermented on the skins for 4 days at 28Â°C, it was then drawn off and fermented dry. After malolactic fermentation the wine was matured in second-fill casks of Fench oak for 15 months. The wine was matured in the bottle for 3 months before release.

