

Fleur du Cap Merlot 2001

Veritas 2003 - Gold

The wine is deep and intense, ruby red in colour. "On the nose the wine is powerful" filled with ripe black cherries, raspberries, mocha and chocolate with hints of vanilla and cumin spices. The palate is full-bodied with a punch of juicy fruit, backed by wood spice and subtle mature tannins, says winemaker Coenie Snyman.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 14.31 % vol rs : 1.95 g/l pH : 3.70 ta : 5.70 g/l

type : Red wooded

pack : Bottle

Veritas 2003 - Gold

Veritas 2002 - Bronze

ageing : The mature tannins make this youthful Merlot very drinkable now, but the solid structure will allow the wine to mature and develop well over the next 5 years.

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.

Climate, soil, altitude and slope orientations 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 predominantly medium-textured and well-drained with good water holding capacity.

The grapes come from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 meters above sea level.

about the harvest: The grapes were picked by hand between 24th and 25th Belling from 10 to 15 February.

in the cellar : In the cellar the juice was fermented cold at 14th°C for 14 days. After fermentation the wine underwent malolactic fermentation. It was matured in casks of oak for 18 months, 60% in new casks and 40% second-fill.

