

## Fleur du Cap Cabernet Sauvignon 1994

The wine's nose is developing an intense blackcurrant and strawberry aroma with nutty flavours in the background. In the mouth it has blackcurrant flavours and a touch of oak. It is medium-to full-bodied with a good tannin structure. It lends prestige to any beef, venison and game dish, as well as noble cheeses.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Coenie Snyman

**wine of origin :** Coastal

**analysis :** alc : 12.71 % vol    rs : 2.4 g/l    ta : 6.0 g/l

**type :** Red

**pack :** Bottle

**ageing :** 5 years - Good now (2000) and for 4-6 years

**in the vineyard :** The grapes came from vineyards in the Stellenbosch and Durbanville areas.

**about the harvest:** The grapes were picked by hand.

**in the cellar :** In the cellar the juice fermented at 28°C for 7 days. After malolactic fermentation the wine was matured in wood for 18 months - 50% in new French oak casks and the rest in second-fill casks.

