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Fleur du Cap Sauvignon Blanc Unfiltered 2002

"A powerful Sauvignon blanc with rich layers of exotic tropical flavours, including guava and granadilla with a lot of asparagus. It is a full-bodied wine that is perfectly balanced with a crisp acid which follows the nose with sublime lime, greenpepper and melon flavours", says winemaker Kobus Gerber.

Compliments grilled fish, prawns and smoked salmon. Ideal with steamed Asian dishes and perfect with asparagus, avocado and goatsâ€™ milk cheese.



variety : Sauvignon Blanc | Sauvignon Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 14.21 % vol **rs :** 3.8 g/l **pH :** 3.28 **ta :** 7.5 g/l
type : White **wooded**
pack : Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

in the vineyard : Terroir
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity.

The vineyards
(Viticulturist: Bennie Liebenberg)
The wine is a blend of grapes selected from three different vineyards in the Stellenbosch, Durbanville and Darling regions. The vineyards are between 6 and 12 years old. Grapes were cultivated under dryland conditions and produced a yield of 5-8 tons/ha. The Stellenbosch vineyards were bushvines while the Durbanville and Darling vineyards were trellised on a 5-wire hedge system. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked at 24Â° Balling and showed ripe tropical flavours at the time of harvest. Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, the Fleur du Cap Range of Unfiltered wines are shaped in perfect harmony with the forces of nature â€“ Earth, Sun, Wind and Water.

in the cellar : The wine was treated reductively to capture the lively flavour of Sauvignon blanc. Lees contact has enhanced the mouthfeel adding greater depth to the already concentrated fruit flavours. This new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.