

## Fleur du Cap Cabernet Sauvignon Unfiltered 2000

“The wine is dark ruby garnet in colour with an abundance of ripe fruit and herbaceous oak spices. Medium to full on the palate it shows red berry fruit and delicate vanilla flavours backed by a soft and elegant tannin structure”, says winemaker Coenie Snyman.

Perfect with fillet of beef, roast lamb and ideal with rich, robust dishes & strong-flavoured cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Coenie Snyman

**wine of origin :** Coastal

**analysis :** alc : 13.82 % vol    rs : 1.78 g/l    pH : 3.58    ta : 5.85 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Herbaceous    **wooded**

**pack :** Bottle

**ageing :** This classic Cabernet Sauvignon is drinkable now but will mature well over the next 5-10 years.

### 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 grapes were selected from an east-facing single vineyard in the Stellenbosch region. The vineyard is 10 years old and a yield of 6 tons/ha was obtained. The 5-wire hedge system was used for trellising while a supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPM standards.

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 “Earth, Sun, Wind and Water.

**about the harvest:** The grapes were picked by hand between 23° and 24° Balling at the end of March. Handpicked in the vineyard and handcrafted in the cellar, these 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.

**in the cellar :** In the cellar the juice fermented on the skins at 30°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. The wine has undergone no filtration or stabilization.

