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Fleur du Cap Cabernet Sauvignon 1999

The deep ruby red coloured wine is beautifully balanced, full bodied, packed with exciting fruit flavours and backed by wood spices and an elegant tannin structure.
â€A classical Cabernet Sauvignon nose filled with plum, black berries, chocolate, lead pencil, dried rose petals and hints of lavenderâ€, says winemaker Coenie Snyman.
Food pairings: Ideal with game meat and birds. A perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Fleur du Cap
winemaker : Coenie Snyman
wine of origin : Coastal
analysis : **alc :** 13.25 % vol **rs :** 3.7 g/l **pH :** 3.67 **ta :** 6.0 g/l
type : Red
pack : Bottle

ageing : The wine is ready to be enjoyed immediately but will develop and mature well over the next 4-7 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 protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium-textured and well drained with good water holding capacity.

The vineyards
(Viticulturist: Bennie Liebenberg)
The grapes were selected from vineyards in the Stellenbosch and Malmesbury areas. The vines were between 6 and 10 years old, producing a yield of 6-8 tons/ha. The 5-wire hedge and Perold systems were used for trellising and pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked between 23Â° and 24Â° Balling at the beginning of April. The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature â€" Earth, Sun, Wind and Water to capture the highly sought-after qualities of varietal character and terroir.

in the cellar : In the cellar the juice fermented on the skins for 7 days at 28ÂºC. After malolactic fermentation the wine was matured in wood for 18 months â€" 65% in new French oak casks, 5% in new American oak casks, 5% in second-fill casks and 25% in third-fill casks.