

Fleur du Cap Unfiltered Viognier Chardonnay Sauvignon Blanc Semillon 2002 Limited Release

International Wine & Spirit Competition 2004 - Bronze

Veritas 2003 - Double Gold

“The wine has a brilliant deep straw colour. On the nose it shows spicy, floral flavours from the Viognier with undertones of typical Sauvignon blanc and Semillon asparagus and tropical flavours. It is a complex, full-bodied wine with vanilla oak spice backed by citrus flavours on the palate and a long, lingering creamy finish,” says winemaker Kobus Gerber.

The wine will complement rich pasta dishes and is ideal with curry dishes.

variety : Viognier | 25% Viognier, 25% Chardonnay, 25% Semillon and 25% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.80 % vol rs : 3.07 g/l pH : 3.27 ta : 6.69 g/l

type : White

pack : Bottle

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in the vineyard : 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 nature. 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.

Terroir

Climate, soil, altitude and slope orientation is 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 Viognier grapes were sourced from a vineyard in the Franschoek region and a yield of 5 tons/ha was obtained. The Chardonnay comes from a vineyard in the Stellenbosch region that produced a yield of 6 tons/ha. The Semillon also comes from a vineyard in the Stellenbosch region and a yield of 5 tons/ha was obtained. The Sauvignon blanc grapes were sourced from a vineyard in Darling that produced a yield of 6 tons/ha. All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes for this unique blend were handpicked at optimal ripeness.

in the cellar : The grapes used to make this wine were 25% Viognier, 25% Chardonnay, 25% Semillon and 25% Sauvignon blanc, all cultivars were vinified separately and matured for nine months in a combination of new, second and third fill small French oak barrels.

