

Fleur du Cap Sauvignon Blanc Unfiltered Reserve 2003

Veritas 2003 - Double Gold

â€A powerful Sauvignon blanc with tropical fruit flavours, including melon, mango and pineapple. It is a full-bodied wine that is perfectly balanced with a crisp acid, which follows the nose with sublime greenpepper and freshly cut grass flavours. A food wine with an excellent, lingering and complex finish, the Sauvignon Blanc Unfiltered will also develop well with maturation,â€ 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 | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 14.64 % vol rs : 2.24 g/l pH : 3.34 ta : 7.28 g/l

type : White wooded

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 the forces of nature â€ Earth, Sun, Wind and Water. 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 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 sourced from a north easterly facing vineyard block at 200m above sea level in the Darling region. The 9-year-old vines were cultivated under dryland conditions and trellised on a 5-wire hedge system, producing a yield of 7 tons per hectare. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked at 24,5â° Balling during mid February and showed ripe tropical flavours at harvest.

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.

