

Fleur du Cap Merlot Unfiltered 2001

International Wine & Spirit Competition 2004 - Bronze

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Veritas 2003 - Gold

The wine has a deep garnet centre with a red rim. Dark chocolate, savoury spices and smoky flavours on the nose with strong red berry, vanilla and mocha flavours, says winemaker, Coenie Snyman. With its deep gentle structure and soft tannins, the wine is drinkable now but will also mature well.

Perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. An ideal accompaniment to robust Italian dishes.

variety : Merlot | 100% Merlot

winery : Fleur du Cap

winemaker : Coenie Snyman

wine of origin : Coastal

analysis : alc : 14.31 % vol rs : 2.4 g/l pH : 3.17 ta : 7.0 g/l

type : Red 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 – 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 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.

Vineyards (Viticulturist: Bennie Liebenberg)

The grapes were selected from a single vineyard on a northwest-facing slope in the Bottelary Hills region. The 12-year-old vineyard produced a yield of 8 tons/ha while the 3-wire Perold system was used for trellising. The vines received a supplementary irrigation at the veraison. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes were handpicked at 25° Balling at the end of February.

in the cellar : In the cellar the juice fermented on the skins for 8 days at 28°C. After fermentation the wine underwent malolactic fermentation. It was matured on the fine lees in new casks of French oak for 18 months and was racked every month, for 3 months. The wine received an egg white fining and was bottled without any filtration or stabilization.

