

Fleur du Cap Sauvignon Blanc 2003

Veritas 2003 - Bronze

Winemaker Kobus Gerber describes the Fleur du Cap Sauvignon Blanc 2003 as crisp with asparagus and ripe apple flavours and hints of tropical fruit such as pineapple and sweet melon on the palate with a long lingering aftertaste.

Ideal with shrimps and seafood pasta dishes. Compliments poultry, veal and vegetables like asparagus and avocado.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.86 % vol rs : 2.90 g/l pH : 3.31 ta : 7.16 g/l

type : White

pack : Bottle

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in the vineyard : 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 – Earth, Sun, Wind and Water to capture the highly sought-after qualities of varietal character and terroir.

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 both the Atlantic and Indian Oceans 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 mainly sourced from vineyards in the Stellenbosch, Durbanville and Darling regions. The 5-wire hedge system was used as a trellising method and the vineyards produced a yield of between 6-8 tons/ha. Pest and disease control was implemented according to South African subjective IPM standards.

about the harvest: The grapes for the 2003 vintage were handpicked from the end of January to mid February from vineyards in the Stellenbosch, Durbanville and Darling regions.

in the cellar : The three different vineyards add to the complexity of this Sauvignon Blanc. In the cellar, the grapes received no skin contact and were cold fermented between 12°C and 14°C.

