

## Fleur du Cap Cabernet Sauvignon Unfiltered 2001

International Wine & Spirit Competition 2004 - Commended

Veritas 2003 - Bronze

“Dark ruby red in colour, the wine has a highly aromatic bouquet packed with fresh fruit, blueberry, cassis, green olives and truffle with an underlay of wood spices”, says winemaker Coenie Snyman. It has a solid, good tannin structure with a long persistent aftertaste.

Perfect with fillet of beef, roast lamb and ideal with rich, robust dishes & strong-flavoured cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Coenie Snyman

**wine of origin :** Coastal

**analysis :** alc : 14.9 % vol    rs : 2.3 g/l    pH : 3.83    ta : 5.8 g/l

**type :** Red    wooded

**pack :** Bottle

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**ageing :** It is drinkable now but will mature well over the next 5-10 years.

**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.

### **The vineyards (Viticulturist: Bennie Liebenberg)**

The grapes were selected from a southwest-facing single vineyard in the Bottelary Hills region. The vineyard is 10 years old and a yield of 4 tons/ha was obtained. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPM standards.

**about the harvest:** The grapes were picked by hand at 24° Balling at the end of March.

**in the cellar :** In the cellar the juice fermented on the skins at 28°C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month and was racked into new French oak barrels and matured for 16 months at 15°C. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilization.

