

Fleur du Cap Cabernet Sauvignon 2001

Veritas 2005 - Bronze

“The wine is dark ruby garnet in colour with an abundance of ripe fruit and herbaceous oak spices. Medium to full on the palate it shows red berry fruit and delicate vanilla flavours backed by a soft and elegant tannin structure”, says winemaker Coenie Snyman. A vibrant and brilliant ruby crimson colour. On noses a subtle ripe berry aroma underlined by elegant smoked oak. On palate a powerful but velvety mouth “filling” flavours of blackberries and cassis with well integrated tannins.

Ideal with game meat and birds. A perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Fleur du Cap

winemaker : Thinus KrÃ¼ger

wine of origin : Coastal

analysis : alc : 14.08 % vol rs : 2.63 g/l pH : 3.64 ta : 6.05 g/l

type : Red wooded

pack : Bottle

Veritas 2005 - Bronze

in the vineyard : 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 protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium-textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)

The grapes were selected from vineyards in the Stellenbosch area. The 15 year-old vines produced a yield of 6-8 tons/ha. The 5-wire hedge system was used for trellising and pest and disease control was implemented according to South African IPW standards.

about the harvest: The grapes were handpicked at 25° Balling at the beginning of March.

in the cellar : In the cellar the juice fermented on the skins for 7 days at 28°C. After malolactic fermentation the wine was matured in wood for 18 months “31% in new French oak casks, 5% in new American oak casks, 41% in second-fill casks and 23% in third-fill casks.

