

## Fleur du Cap Merlot 2002

“This striking crimson red wine has subtle ripe berries mixed with violets and lavender on the nose. It is an easy drinking wine with gentle tannins and velvet soft mouth-filling berry flavours,” said winemaker Thinus KrÃ¼ger.

Perfect with spicy Mediterranean food, full-flavoured fish, duck or guinea fowl.

**variety :** Merlot | 100% Merlot

**winery :** Fleur du Cap

**winemaker :** Thinus KrÃ¼ger

**wine of origin :** Coastal

**analysis :** alc : 13.51 % vol    rs : 2.34 g/l    pH : 3.57    ta : 6.40 g/l

**type :** Red      wooded

**pack :** Bottle

**in the vineyard :** Climate, soil, altitude and slope orientations 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. The soil is predominantly medium textured and well drained with good water holding capacity.

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

The grapes were sourced from vineyards in the Stellenbosch and Durbanville areas, planted from 1987 to 1992 at altitudes ranging from 210 to 430 meters above sea level. These vineyards are between 4 and 15 years old and produced a yield of 6-8 tons/ha. An overhead sprinkler and supplementary irrigation system was put to use while the 5-wire hedge system was used for trellising. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were picked by hand at 24Â° Balling in mid February.

**in the cellar :** In the cellar the juice was fermented cold at 14Â° C for 14 days. After fermentation the wine underwent malolactic fermentation. It was matured in 97% French and 3% American oak barrels. The American oak were all new barrels while the French oak consisted of 27% new and 27% second fill, 23% third fill and 18% fourth fill barrels.

