

Fleur du Cap Sauvignon Blanc 2004

Bronze - International Wine and Spirit Competition (IWSC) 2005

International Wine Challenge 2005 - Seal of Approval

“The wine is brilliant clear lime green in colour. On the nose the wine shows herbaceousness and lots of green pepper with a melon and paw-paw finish. This medium bodied wine has a crisp acidity which complements the tropical fruit flavours on the palate,” says winemaker Kobus Gerber.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.71 % vol rs : 2.39 g/l pH : 3.31 ta : 6.78 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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 to capture the highly sought-after qualities of varietal character and terroir.

Terroir

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 natural protection against late afternoon sun. Cooling breezes from both the Atlantic and Indian 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 Sauvignon blanc grapes were sourced from vineyards in the Stellenbosch region. All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 22 to 24° Balling from the end of January to the end of February.

in the cellar : In the cellar the grapes received no skin contact and were cold fermented between 12° and 14°C.

