

Fleur du Cap Sauvignon Blanc Unfiltered 2004

Veritas 2004 - Gold

Michelangelo Awards 2005 - Silver Medal

â€œA powerful Sauvignon Blanc showing a complex mixture of flavours dominated by herbaceous notes and ripe tropical fruit flavours. This full-bodied wine has a zesty complexity and is bursting with intense herbaceous flavours on the palate that leaves a long lingering aftertaste,â€ says winemaker Kobus Gerber.

The wine is ideal with pasta, green salads and creamy sauces.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Fleur du Cap

winemaker : Kobus Gerber

wine of origin : Coastal

analysis : alc : 13.60 % vol rs : 3.10 g/l pH : 3.26 ta : 6.77 g/l

type : White style : Dry body : Full taste : Fruity

pack : Bottle

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in the vineyard : 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 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 wine is a blend of grapes selected from from several vineyards, mainly in the Stellenbosch, Somerset West and Darling regions. The vines received a supplementary irrigation at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were handpicked at 23 - 24Â° Balling and showed ripe tropical flavours at harvest.

in the cellar : The wine was treated reductively to capture the lively flavours of Sauvignon blanc. Lees contact has enhanced the mouth feel adding greater depth to the already concentrated fruit flavours.

