

# FLEUR DU CAP

## ESSENCE DU CAP CABERNET SAUVIGNON 2022

The Western Cape's diverse palette of wine-growing regions allows Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers result in wines that express our vision, 'freedom of expression'.

### 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. The soil is predominately medium textured and well drained with good water holding capacity.

### THE VINEYARDS

The grapes were sourced from different blocks, situated in Groenekloof and Stellenbosch. The soils have good water holding capacity resulting in balanced growth. The vineyards, aged between 12 and 23 years, produced an average yield of 5 and 8 tons/ha. The trellised vineyards received supplementary irrigation. Pest and disease control were implemented according to South African subjective IPW standards.

### THE WINEMAKING

The grapes were picked by hand at 24.5 – 25.5° Balling. After crushing, the grapes were inoculated with selected yeast. To preserve the fruit flavours, fermentation temperature was controlled at 24 to 26°C. Pump-overs, and aeration during fermentation ensured good extraction and mouth-feel. After fermentation the wine was drained off the skins and pressed, avoiding hard pressings. Malolactic fermentation occurred naturally. The 12 months' maturation took place in a combination of new French and American barrels, 2<sup>nd</sup> and 3<sup>rd</sup> fill barrels plus a tank component that was aged on the highest quality French oak staves.

### WINEMAKER COMMENTS

This full-bodied wine has a deep ruby red colour with opulent aromas of dark and red fruits, with hints of pencil shavings ending in subtle oak spices. On the palate the entry is bold, but the finish is smooth and elegant. The wine is well-balanced and complex and has seamless integration with oak spices, creating a long lingering finish.

### FOOD PAIRING

This complex wine is the ideal accompaniment to a fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavoured cheeses.

ANALYSIS	
Alcohol	14.6 vol %
Residual Sugar	3.61 g/l
Total Acidity	5.93 g/l
pH	3.64

