

FLEUR DU CAP

UNFILTERED MERLOT 2020

At Fleur du Cap, we are not constrained by farm, vineyard or climate when crafting wines – allowing our winemakers the freedom to choose the finest grapes from the best vineyards in the Cape and to produce highly awarded, richly layered wines of great complexity and finesse.

TERROIR

The grapes are grown under optimal conditions, in deep red Oakleaf soils and deep red clay leading to good water holding capacity. The vineyards are situated in Stellenbosch Kloof and Devon Valley and subjected to sea breezes that roll in most afternoons, keeping the vines cool and disease free. This facilitates a significant difference in day-night temperature that results in slower ripening. The combination of excellent soil, varying aspect, southerly facing slope and Mediterranean climate contribute to the uniqueness of the wine.

THE VINEYARDS

The grapes were selected from two blocks in Stellenbosch. The Stellenbosch Kloof vineyard was planted in 2000 and grafted on Richter 99 rootstock. The Devon Valley block was planted in 2003 on rootstock Richter 110, which induces slightly less vigorous growth which leads to smaller berries, with more concentrated flavours and colour. Both block clones are MO348, which is a top-quality clone, with average production and rich in polyphenols that provides body and structure to the wine. These vineyard blocks were selected for their exceptional potential, unique terroir, proven quality and the attention to detail these producers show. Drip irrigation is used to supply the vines with water and production was approximately 12 tons per ha. Only certain pockets were singled out in the vineyard for this wine. Pest and disease control was implemented according to South African IPW standards.

THE WINEMAKING

Grapes were handpicked, crushed via a sorting table and fermented in stainless steel tanks and small open-top fermenters. Flavour and tannin extraction was evaluated daily and managed by manual punch downs, pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was transferred to predominately 300-liter French oak barrels for malolactic fermentation and left to mature for 18 months. This was followed by a meticulous barrel selection with only about a third of the original volume being selected to be bottled. "Brilliantly clean, but not by filtration!"

WINEMAKER COMMENTS

This wine has a deep ruby colour with a bright hue. On the nose, it shows notes of vanilla and violets with multiple layers of dark fruit such as plums and blackcurrant with hints of oak spice that linger on the finish. The palate is plush, rich and velvety with well-balanced fruit, and supple ripe tannins that lead to great ageing potential.

FOOD PAIRING

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.

ANALYSIS	
Alcohol	13.8 vol %
Residual Sugar	1.87 g/l
Total Acidity	5.32 g/l
pH	3.79

