

FLEUR DU CAP

Alive with Flair

ESSENCE DU CAP CABERNET SAUVIGNON 2016

The Western Cape's diverse palette of wine growing regions allow 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 results 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 predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

The grapes were sourced from different blocks in Stellenbosch with the bulk coming from Stellenbosch Kloof. The soils have good water holding capacity resulting in balanced growth. The vineyards, aged between 10 and 21 years, produced an average yield of 6 and 9 tons/ha. The trellised vineyards received supplementary irrigation. Pest and disease control was implemented according to South African subjective IPW standards.

THE WINEMAKING

The grapes were picked by hand at 24 – 25.5° Balling. After crushing, the grapes were inoculated with fermentation temperature was controlled at 24 to 26°C. Pump-overs and rack & returns (delestage) ensured good extraction and mouthfeel. After fermentation the wine was drained off the skins Malolactic fermentation occurred.

WINEMAKER COMMENTS

This full-bodied wine is ruby red in colour with subtle aromas of ripe shavings ending in subtle oak spices. Soft fruit and elegant oak spice with gentle tannins.

FOOD PAIRING

Ideal with hearty dishes such as osso buco, lamb shank or roast lamb with rosemary and sage.

ANALYSIS

Alcohol	13.9 vol %
Residual sugar	2.03 g/l
Total acidity	5.76 g/l
pH	3.56
W.O	Western Cape

