

FLEUR DU CAP

ESSENCE DU CAP CABERNET SAUVIGNON 2021

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

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 in Stellenbosch with the bulk coming from Stellenbosch Kloof. 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 rack and returns (delestage) 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, 2nd and 3rd 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 aromas of dark and red fruits such as plums and cherries with hints of cigar box ending in subtle oak spices. The wine is well-balanced and has seamless integration with oak spices, creating a long lingering finish.

FOOD PAIRING

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

ANALYSIS	
Alcohol	14.3 vol %
Residual Sugar	2.08 g/l
Total Acidity	5.54 g/l
pH	3.60

