

# FLEUR DU CAP

## ESSENCE DU CAP SAUVIGNON BLANC 2023

The Western Cape's diverse palate 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 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 the 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 Darling. The soils have good water-holding capacity resulting in balanced growth. The vineyards, aged between 11 and 24 years, produced an average yield of 9 and 12 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 from the different vineyards were hand-harvested, brought to the cellar, and off-loaded separately, each at optimal ripeness. In the cellar, the juice was treated reductively to protect the delicate Sauvignon Blanc characters, which are sensitive to oxygen. Only free-run juice was clarified and fermented with specifically selected yeast strains at 14°C. The wine spent four months on the fine lees after fermentation before being blended, fined, and filtered for bottling. Special care was taken throughout the winemaking process to ensure that maximum aromas were retained.

### WINEMAKER COMMENTS

The wine is crystalline, with a luminous green tint. The nose bursts with a complexity of aromas such as lime, passion fruit, gooseberries, slight green pepper, and white peach. The palate is well balanced, with a zesty acidity and fruit flavours that echo the nose of the wine. The finish is fresh and lingering.

### FOOD PAIRING

Dishes such as green curries, summer salads with young asparagus tips, and green figs or Parma ham pair ideally with this Sauvignon Blanc. The zippy acidity is the perfect complement to seafood, especially oysters.

ANALYSIS	
Alcohol	13.50 vol %
Residual Sugar	1.82 g/l
Total Acidity	6.16 g/L
pH	3.32

