

FLEUR DU CAP

SERIES PRIVÉE CABERNET SAUVIGNON 2017

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 a single vineyard in the Stellenbosch region called Stellenbosch Kloof. Planted in 2000 with an East/West row direction, the vineyard received supplementary irrigation through the season and production was 7 tons/ha. The proximity to False Bay delivers an excellent climate with an abundance of sunshine and cooling breezes in the afternoon, producing moderate growth of the vineyards and crops that are in balance with the growth. Ripening is slowed down by cool nights at the end of the growing season, delivering grapes and wines of exceptional quality.

THE WINEMAKING

The grapes were hand-picked, carefully de-stemmed by using a state-of-the-art sorting table and fermented in both stainless steel tanks and small open fermenters with manual punch downs and regular tasting. After alcoholic fermentation, the wine was drained off the hard pressings excluded, and then underwent malolactic fermentation in predominantly French oak barrels. After 18 months of aging, a strict barrel selection took place and then, with the help of gravity and time, the wine was clarified before bottling.

WINEMAKER COMMENTS

This exceptional wine has a deep dark inky colour. Powerful aromas of black cherries and plum with delicate notes of lead pencil and oak notes revealing the sophisticated use of oak. Full and complex flavours of blackcurrant and mocha arise off the palate with integrated oak adding ripe, firm tannins that will ensure longevity.

FOOD PAIRING

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

ANALYSIS	
Alcohol	14.85 vol %
Residual Sugar	1.86 g/l
Total Acidity	6.04 g/l
pH	3.50

