

# FLEUR DU CAP

## ESSENCE DU CAP SHIRAZ 2015

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 majority of the grapes were sourced from selected vineyards in the Cape Agulhas area, located at altitudes ranging from 110m to 160m above sea level. The vines are grown in decomposed granite, as well as sandy and gravelly coffee stone soils, ideally suited to the cultivation of Shiraz grapes. A combination of cool climate vineyards adds to the complexity of the wine. All the vineyards are irrigated as required and produce a yield of 8- 10 tons/ha. Pest and disease control is implemented according to South African subjective IPW standards.

### THE WINEMAKING

The grapes were harvested on taste from the end of February at 25-26° Baling. The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 25°C. Colour and tannin extraction was optimised by pump-overs to enhance mouthfeel. The wine underwent malolactic fermentation and matured for 14 months using a combination of French (70%) and American (30%) oak.

### WINEMAKER COMMENTS

This wine has a deep ruby, purple colour with good intensity and brightness. The nose exhibits aromas of red cherry and raspberries with spicy notes of clove and cinnamon and traces of nutmeg. On the palate, it is soft and juicy with lush tannins but still a great length and persistence.

### FOOD PAIRING

The wine is an excellent match with grilled beef, roast lamb, and venison as well as Italian dishes; or most enjoyable on its own.

ANALYSIS	
Alcohol	14.65 vol %
Residual Sugar	2.34 g/l
Total Acidity	5.33 g/l
pH	3.49

