

# FLEUR DU CAP

Wines inspired by nature.

## FACT SHEET

### FLEUR DU CAP UNFILTERED CABERNET SAUVIGNON 2010

Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour.

#### **Terroir**

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. 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. Soils are predominantly medium textured and well-drained with good water holding capacity.

#### **The vineyards (Viticulturist: Bennie Liebenberg)**

The grapes were selected from three different vineyards in the Stellenbosch region. The different vineyards were planted in deep red soils, decomposed granite and duplex soils. Production ranged from 5 – 7 tons/ha with the vineyards being between 10 and 15 years old. The 3 and 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland and supplementary drip irrigation conditions. Pest and disease control was implemented according to South African subjective IPW standards.

#### **The winemaking**

Grapes were handpicked, carefully de-stemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with specially selected yeast and fermented on the skins at 26°C for 8 days. Flavour and tannin extraction was evaluated daily and performed by pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was placed in new French oak barrels where malolactic fermentation occurred. The wine was matured for 16 months and was racked numerous times to enable it to be bottled without filtration.

#### **Winemaker's comments (Cellarmaster: Andrea Freeborough, Winemaker: Justin Corrans)**

This complex wine is deep ruby in colour with a bright hue. Concentrated plum and blackberry fruit with hints of fruit cake dominate on the nose, with subtle nuances of mocha and spicy oak notes. The palate has complex blackberry and plum flavours, complemented by balanced, integrated oak flavours. The tannins are firm and grippy giving a velvety texture that lingers on the finish and will ensure longevity in the bottle.

#### **Food pairings**

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	14,17 vol %
Residual sugar	2,57 g/l
Total acidity	5,66 g/l
pH	3,61