

FLEUR DU CAP

WINES INSPIRED BY NATURE

UNFILTERED CABERNET SAUVIGNON 2011

Made with minimal interference from superior grapes meticulously selected from prized vineyard blocks, 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 WINEMAKING

(Cellar Master: Andrea Freeborough, Winemaker: Justin Corrans)

Grapes were handpicked, carefully de-stemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a 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 18 months and was racked numerous times to enable it to be bottled without filtration.

WINEMAKER'S COMMENTS

This complex wine has a deep dark inky colour. Concentrated aromas of Christmas cake, blueberry and violets with hints of cassis. Subtle nuances of lead pencil and oak notes, give an indication of the sophisticated oak used. Full and complex flavours of blackcurrent and mocha arise of the palate with integrated oaking adding firm tannins that will ensure longevity.

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	14.52 vol %
Residual sugar	1.93 g/l
Total acidity	5.79 g/l
pH	3.60

