

# FLEUR DU CAP

*Alive with Flair*

## SERIES PRIVÉE CABERNET SAUVIGNON 2015

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of 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 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 2 vineyards in the Stellenbosch region. One in Stellenbosch Kloof, planted in 2000 with an E/W row direction. Here shoots were specifically allowed to hang open for maximum sunlight exposure inside the canopy. The vineyard received supplementary irrigation through the season and production was 7 tons/ha. The second vineyard is from the Helderberg region on the Schaapenberg. The soils are Bokkeveld shales and is ideal for growing premium grapes. The proximity to the False Bay delivers an excellent climate with an abundance of sunshine and cooling breezes in the afternoon. This vineyard was planted in 2007 and produced 7 tons/ha. Both these terroirs produces moderate growth of the vineyards and delivers crops that are in balance with the growth. Ripening is slowed down by cool nights at the end of the growing season and this delivers grapes and wines of exceptional quality.

### THE WINEMAKING

The grapes were handpicked, carefully de-stemmed by using a state of the art sorting table. 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 oak barrels (predominantly French). After 18 months of aging, a strict barrel selection took place and then, with the help of Gravity, the wine was clarified before bottling.

### WINEMAKER COMMENTS

This complex wine has a deep dark inky colour. Concentrated aromas of black cherries and plum on the nose. Subtle nuances of lead pencil and oak notes, give an indication of the sophisticated use of oak. Full and complex flavours of blackcurrant and mocha arise of the palate with integrated oaking adding firm tannins that will ensure longevity.

### FOOD PAIRING

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	14.70 vol %
Residual sugar	2.21 g/l
Total acidity	5.62 g/l
pH	3.66

