

FLEUR DU CAP

WINES INSPIRED BY NATURE

UNFILTERED MERLOT 2009

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 two vineyards; one is situated in Somerset West and the other in the Bottelary region. The Bottelary vineyard is situated on a north-west facing slope and produced a yield of tons/ha. It was trellised on the 3-wire Perold system. The Somerset West vineyard is north-west facing on duplex soil with a good water retention capacity. The vines received supplementary irrigation through drippers and are trellised on a 5-wire hedge system. The vines from both vineyards received supplementary irrigation at the veraison. 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 a specially selected yeast and fermented on the skins at 28°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.

THE WINEMAKER'S COMMENTS

(Winemaker: Justin Corrans)

This elegant wine is deep ruby in colour with a bright hue. It has concentrated strawberry and red berry fruit with hints of white chocolate on the nose complemented by subtle mint nuances and spicy oak notes. These complex aromas follow onto the pallet where they meld with Christmas cake and cedar oak flavours. The tannins are firm and grippy yet silky and soft giving a velvety texture that lingers on the finish.

FOOD PAIRINGS

This succulent Merlot is perfect with Parma ham, roast lamb kebabs and a hearty oxtail meal. It is an ideal accompaniment to robust Italian dishes.



ANALYSIS

Residual sugar	1.81 g/l
Extract	32.1 g/l
Alcohol	13.67% by volume
Total acidity	5.80 g/l
pH	3.57