

FLEUR DU CAP

WINES INSPIRED BY NATURE

UNFILTERED MERLOT 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 grapes were selected from two vineyards in Bottelary and Devon Valley, planted in 1991 and 2002. The vines are in balance with the terroir and delivers between 8 and 9 tons/ha. The vineyards are on warmer northern and western slopes and irrigation is only supplementary in the late season. Pest and disease control was implemented according to South African subjective IPW standards

THE WINEMAKING

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

Grapes were handpicked, carefully destemmed 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 managed 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 elegant wine is deep ruby in colour with a bright hue. On the nose it shows aromas of plums, dark chocolate with subtle minty notes. Hints of cigar box give indication of the well integrated oaking. The aroma and flavour profile is balanced with an elegant structure with the firm tannins hinting to good maturation potential

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

Alcohol	14.45 vol %
Residual sugar	1.78 g/l
Total acidity	5.78 g/l
pH	3.57

