

FLEUR DU CAP

UNFILTERED MERLOT 2017

The Western Cape's diverse palate of wine growing regions allow Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers result in wines that express 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 predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

The grapes were selected from a single block in Stellenbosch Kloof. Planted in 2000, clone MO348 and grafted on Richter 110 rootstock, known for excellent resistance to dry conditions. The row direction is East/West and planted on southwestern facing slope. Production was approx. 8 tons per ha, but only certain pockets were singled out in the vineyard for the Unfiltered range. Irrigation is only supplementary in the late season. Pest and disease control was implemented according to South African IPW standards. This vineyard block was selected for its exceptional potential, unique terroir and the attention to detail this producer show.

THE WINEMAKING

Grapes were handpicked, crushed via a sorting table and fermented in stainless steel tanks and small open top fermenters. Flavour and tannin extraction was evaluated daily and managed by manual punch downs, pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was transferred to predominately 300-liter French oak barrels for malolactic fermentation and left to mature for 18 months. This was followed by a meticulous barrel selection with only about a third of the original volume being selected to be bottled. "Brilliantly clean, but not by filtration!"

WINEMAKER COMMENTS

This wine has a deep ruby colour with a bright hue. On the nose it shows multiple layers of dark fruit such as plum and blackcurrant with a hint of oak spice. The palate is plush, rich and velvety with well- balanced fruit and supple ripe tannins that lead to great ageing potential.

FOOD PAIRING

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	14.80 vol %
Residual Sugar	2.12 g/l
Total Acidity	6.04 g/l
pH	3.50

