

FLEUR DU CAP

**UNFILTERED
MERLOT 2019**

At Fleur du Cap, we are not constrained by farm, vineyard or climate when crafting wines – allowing our winemakers the freedom to choose the finest grapes from the best vineyards in the Cape and to produce highly awarded, richly layered wines of great complexity and finesse.

TERROIR

The grapes are grown under optimal conditions, in deep red Hutton soils, featuring decomposed granite and high clay content. The vineyards situated in Philadelphia are subject to glorious cooling mists that roll in each afternoon from the Atlantic Ocean. This facilitates a significant difference in day-night temperature and results in slower ripening. The combination of excellent soil, varying aspects, slopes and climate contribute to the uniqueness of the wine.

THE VINEYARDS

The grapes were selected from a single block in Philadelphia, planted in 2004 and grafted on Ruggeri 140 rootstock, known for inducing strong plant growth resulting in slower ripening of the grapes. Drip irrigation is used to supply the vines with water. The row direction is north/east and the block is planted on a south-eastern facing slope. Production was approximately 12 tons per ha, but only certain pockets were singled out in the vineyard for the Unfiltered range. Pest and disease control was implemented according to South African IPW standards. This vineyard block was selected for its exceptional potential, unique terroir and attention to detail the producer shows.

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 hints of oak spice that linger on the finish. 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	14.18 vol %
Residual Sugar	2.3 g/l
Total Acidity	5.7 g/l
pH	3.52

