

# FLEUR DU CAP

*Alive with Flair*

## UNFILTERED PINOTAGE 2015

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, we produce a range of wines that offer diversity of choice and diversity of taste. These wines are not pressured by filtration – letting gravity do the work – resulting in a rich, complex taste that abounds with fruit and flavour.

### 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

#### Viticulturist: Annelie Viljoen

The grapes for this wine originate from two bush vine vineyards from Bottelary Hills and Agter Paarl. The Paarl vineyard was planted in 1994 and is farmed under dryland conditions. The soils are Swartland shale with excellent water holding capacity. Grapes are removed to one bunch per shoot resulting in a low yield of 6 tons/ha. The Bottelary Hills vineyard was planted in 1987 in similar soils on a north-west facing slope. Supplementary irrigation was given as required yielding 7 tons/ha.

### THE WINEMAKING

#### Winemaker: Pieter Badenhorst

The grapes were handpicked, carefully destemmed and lightly crushed to open-top fermenters. The wine was punched down during fermentation for optimal extraction of colour and tannins. After passing through small basket presses, the wine went straight to barrel (20% new oak) for malolactic fermentation. Racking as opposed to filtration was used to clarify the wine. The final blend was completed after 16 months in barrel.

### WINEMAKER COMMENTS

The wine has a bright deep red colour with abundant red fruit such as strawberry and cherry with whiffs of sweet oak spice on the nose. The aromas follow through onto the fruit forward palate supported by soft tannins and a juicy mid-palate.

### ANALYSIS

Alcohol	14.78 vol %
Residual sugar	2.77 g/l
Total acidity	5.57 g/l
pH	3.54

