

FLEUR DU CAP

WINES INSPIRED BY NATURE

Fleur du Cap

2002 PINOTAGE

The Fleur du Cap Country Estate is situated along the banks of the Lourens river, outside Somerset West. The estate was once part of the farm Groenendal, granted in 1700 to Willem Adriaan van der Stel, Governor of the Cape of Good Hope. Today Fleur du Cap houses a rootstock mother plantation where about 11,000 rootstock vines are located, providing phylloxera-free root material onto which selected clone material is grafted as the first stage in the making of the Fleur du Cap wines. These grafted vines are planted out in selected vineyard sites in the Coastal Region. The sites were selected to ensure optimum conditions regarding soils, climatic conditions and location.

Winemaking

On the nose the wine has subtle rich blackcurrant and plum flavors in beautiful harmony with vanilla undertones. It is bright ruby in color with a deep purple hue. [It is a medium-bodied, smooth wine with an elegant fruity background and harmonious fruit-acid balance with a touch of tannin], says winemaker Coenie Snyman. The grapes were hand-picked between 23.5° - 24.5 Balling by the middle of February. In the cellar, the juice fermented on the skins for 4 days at 82.4° F degrees Fahrenheit. After malolactic fermentation the wine was matured in second-fill casks for 15 months. The wine was bottle-matured for a further 3 months before release.

Technical Information

Wine Alcohol:	14.2%
Acidity:	5.6 g
pH Level:	3.68
Residual Sugar:	2.4 g/l
Suggested Retail Price:	\$13