

FLEUR DU CAP

Alive with Flair

Fleur du Cap

2004 SAUVIGNON BLANC

The Estate The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature - Earth, Sun, Wind and Water to capture the highly sought-after qualities of varietal character and terroir. Terroir Climate, soil, altitude and slope orientation is 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 both the Atlantic and Indian Oceans ensure rich, slow growing crops. Soils are predominately medium textured and well-drained with good water holding capacity. The vineyards (Viticulturist: Bennie Liebenberg) The grapes were sourced from selected vineyards ranging between 4-15 years of age, in the Stellenbosch, Elgin and Durbanville regions. The 5-wire hedge system was used as a trellising method and the vineyards produced a yield of between 6-8 tons/ha. Pest and disease control was implemented according to South African subjective IPM standards.

Winemaking

The grapes were handpicked at 22° to 24° Balling from the end of January to mid February. In the cellar the grapes received no skin contact and were cold fermented between 12° and 14°C. A crisp Sauvignon blanc with freshly cut grass, green pepper and tropical fruit flavors on the palate", says winemaker Kobus Gerber.

Technical Information

Varietal(s):	100% Sauvignon Blanc
Wine Alcohol:	13.6%
Acidity:	7.0 g/l
pH Level:	3.29
Residual Sugar:	2.8 g/l
Suggested Retail Price:	\$10