

FLEUR DU CAP

WINES INSPIRED BY NATURE

Fleur du Cap

2000 UNFILTERED CABERNET SAUVIGNON

The Fleur du Cap Unfiltered wines were launched in 1999 in addition to the pre-existing Fleur du Cap range. The winemakers at the Bergkelder wanted to make these wines as natural as possible with intense flavor and character.

Winemaking

In the cellar, the juice fermented on the skins at 86 degrees Fahrenheit for eight days. The wine was left on the fine lees for one month. After malolactic fermentation the wine was matured in new casks of French oak for 18 months before the first racking. It was racked every two months and fining with egg white was done during the last racking. It aged 24 months in wood. No filtration or stabilization was done.

Tasting Notes

On the nose, the wine displays aromas of ripe prunes, cherries, cigar box, vanilla and dark chocolate. On the palate, it has intense cherry and chocolate flavors. The wine is full-bodied with a solid structure and a good balance between the strong flavors and soft, well-developed tannins. May be enjoyed now or aged up to ten years.

Technical Information

Wine Alcohol:	12.91%
Acidity:	6.1 g/l
pH Level:	3.79
Residual Sugar:	1.8 g/l
Suggested Retail Price:	\$25