

FLEUR DU CAP

Alive with Flair

Fleur du Cap

2003 UNFILTERED CABERNET SAUVIGNON

Made from superior grapes meticulously selected from prized vineyard blocks in the Cape Coastal region, Fleur du Cap Unfiltered wines are shaped in perfect harmony with nature. Handpicked in the vineyard and handcrafted in the cellar, these new generation wines capture the highly sought-after qualities of varietal character and terroir. Sedimentation, racking and fining as opposed to filtration maximize the preservation of color and flavor elements, resulting in wines that abound with fruit and flavor. Terroir Climate, soil, altitude and slope orientation are 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 predominantly medium textured and well-drained with good water holding capacity. The 2003 vintage had a cool ripening period and grapes were healthy with excellent chemical composition leading to the production of high quality wines. The Vineyards (Viticulturist: Bennie Liebenberg) The grapes were selected from a southwest facing single vineyard in the Bottelary Hills region. The vineyard is 10 years old and a yield of 4 tons/ha was obtained. The 5-wire hedge system was used for trellising. Vineyards were cultivated under dryland conditions. Pest and disease control was implemented according to South African subjective IPW standards. The Winemaking The grapes were handpicked at 24° Balling at the end of March. In the cellar the juice fermented on the skins at 28°C for 8 days. The wine underwent malolactic fermentation in 2nd fill French oak barrels for a month, and was racked into new French oak barrels and matured for 16 months at 15°C. It was racked twice and fining with egg white was done during the last racking. The wine has undergone no filtration or stabilization. Winemaker's Comments (Winemaker: Thinus Krüger) The wine is concentrated crimson red in color. On the nose the wine shows rich berry aromas spiced with chocolate and tobacco. This full-bodied wine is rich and smooth with plum and cherry flavors supported by a pleasant woody complexity. Food pairings This complex wine is the ideal accompaniment to fillet of beef and roast lamb but goes equally well with rich, robust dishes and strong-flavored cheeses.

Technical Information

Wine Alcohol:	13.23%
Acidity:	6.2 g/l
pH Level:	3.49
Residual Sugar:	1.9 g/l
Suggested Retail Price:	\$22