

FLEUR DU CAP

WINES INSPIRED BY NATURE

Fleur du Cap

2006 UNFILTERED CABERNET SAUVIGNON
CAPE COASTAL REGION

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 Vineyards (Viticulturist: Bennie Liebenberg) The grapes were selected from a southwest-facing single vineyard in the Bottelary Hills region. The vineyard is 12 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 were implemented according to South African subjective IPW standards.

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 second 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.

Tasting Notes

This robust wine is dark ruby in color with aromas of blackcurrant, dark chocolate and mocha on the nose. This full-bodied wine has a good tannic backbone supported by cherry and plum flavors complemented by a spicy oakiness. 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

Appellation:	Cape Coastal Region
Wine Alcohol:	14.47%
Acidity:	6.1 g/l
pH Level:	3.6
Residual Sugar:	2.1 g/l
Suggested Retail Price:	\$22