



Fleur du Cap

2009 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.

Winemaking

Grapes were handpicked, carefully de-stemmed and lightly crushed into stainless steel fermentation tanks. The juice was inoculated with a specially selected yeast and fermented on the skins at 28°C for 8 days. Flavor and tannin extraction was evaluated daily and performed by pump-over and delestage. After fermentation, the wine was drained off with the hard pressings excluded. The wine was placed in new French oak barrels where malolactic fermentation occurred. The wine was matured for 16 months and was racked numerous times to enable it to be bottled without filtration.

Tasting Notes

"This robust wine is deep ruby in color with a bright hue. Concentrated plum and blackberry fruit with hints of bell pepper dominate on the nose with subtle nuances of tobacco and spicy oak notes. The palate has complex blackberry and plum flavors, complemented by balanced, integrated oak flavors. The tannins are firm and grippy yet silky and soft giving a velvety texture that lingers on the finish." -- Justin Corrans, Winemaker

Serving

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
Varietal(s):	Cabernet Sauvignon
Wine Alcohol:	13.61%
Acidity:	5.83 g/l
pH Level:	3.57
Residual Sugar:	1.98 g/l
Suggested Retail Price:	\$23

