

MAISONS MARQUES & DOMAINES

FLEUR DU CAP



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Cabernet Sauvignon

Stellenbosch, South Africa

Vintage: 2020

Overview

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, the winery produces a range of wines that offer diversity of choice and diversity of taste. Essence du Cap is known for exceptional quality and wines that express their true varietal character.

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east-facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean, ensure rich, slow-growing crops. The soil is predominately medium textured and well drained with good water holding capacity.

Winemaking

The grapes were picked by hand at 24.5–25.5° Balling. After crushing, the grapes were inoculated with selected yeast. To preserve fruit flavors, fermentation temperature was controlled at 24 to 26°C. Pump-overs, and rack and returns (delestage) ensured good extraction and mouthfeel. After fermentation, the wine was drained off the skins and pressed, avoiding hard pressings. Malolactic fermentation occurred naturally. The 12 months' maturation took place in a combination of new French and American barrels, 2nd and 3rd fill barrels plus a tank component that was aged on the highest quality French oak staves.

Tasting Notes

This full-bodied wine has a ruby red color with aromas of ripe berries and cherries, and hints of pencil shavings ending in subtle oak spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and elegant oak spice with gentle tannins.

Harvest Notes

The grapes were sourced from different blocks in Stellenbosch with the bulk coming from Stellenbosch Kloof. The soils have good water holding capacity resulting in balanced growth. The vineyards, aged between 12 and 23 years, produced an average yield of 5 and 8 tons/ha. The trellised vineyards received supplementary irrigation. Pest and disease control were implemented according to South African subjective IPW standards.

Food Pairing

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

Varietals: 100% Cabernet Sauvignon

Wine Alcohol: 15%