

MAISONS MARQUES & DOMAINES

FLEUR DU CAP



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Sauvignon Blanc

Stellenbosch, South Africa

Vintage: 2021

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 predominantly medium textured and well-drained with good water holding capacity.

Winemaking

The grapes from the different vineyards were hand-harvested, brought to the cellar and offloaded separately, each at optimal ripeness. In the cellar the juice was treated reductively to protect the delicate Sauvignon blanc characters, which are sensitive to oxygen. Only free run juice was clarified and fermented with specifically selected yeast strains at 14°C. The wine spent 2 months on the fine lees after fermentation before being blended, fined and filtered for bottling. Special care was taken throughout the winemaking process to ensure that maximum aromas were retained.

Tasting Notes

The wine is crystalline with a luminous green tint. The abundance of aromas and flavors typical of the diverse growing regions, make for a complex, beautifully layered wine. It is predominately driven by stone fruit, originating from the Stellenbosch grapes. A myriad of aromas follows, such as grapefruit, lime, passion fruit, peach, guava, fresh cut grass and gooseberries. The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity. The finish is fresh, full and lingers in the mouth.

Harvest Notes

The Sauvignon blanc grapes were sourced from different cool climate vineyards located in the Western Cape, including Darling, Stellenbosch, Elgin and Cape Agulhas. The vineyards were planted between 2000 and 2006. Rootstocks and clones vary according to the terroir, but all the vineyards are trellised using a 5-wire system, which provides the perfect balance for the grapes between shade and sunshine. Production varied between 12 tons per hectare in Elgin, to 7 tons per hectare in Darling.

Food Pairing

Dishes such as green curries, summer salads with young asparagus tips and green figs or Parma ham pair ideally with this Sauvignon Blanc. The zippy acidity is the perfect complement to seafood, especially oysters.

TECHNICAL INFORMATION

Varietals: 100% Sauvignon Blanc

Wine Alcohol: 13.11%

Titrateable Acidity: 3.3 g/L

pH: 6.28