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Fleur du Cap Unfiltered Sauvignon Blanc Limited Release 2008

This full-bodied wine is brilliantly clear with green edges. On the nose this wine shows an infusion of typical Sauvignon blanc flavours such as green pepper, dusty, grassy, green fig and flinty notes with just a hint of citrus. On the palate this well structured wine has a good balance with rich fruit flavours that lingers long on the palate.

Enjoy this elegant wine with green salads and seafood such as fresh oysters or serve it with a variety of white meat dishes as the perfect taste partner.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Kobus Gerber
wine of origin : Coastal
analysis : **alc :** 14.02 % vol **rs :** 2.16 g/l **pH :** 3.32 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Cork

in the vineyard : Made from superior grapes meticulously hosen 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 maximise the preservation of colour and flavour elements resulting in wines that abound with fruit and flavour

Terroir
Climate, soil, altitude and slope orientation are chosen 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-ripening crops. Soils are predominantly deep red and well-drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes used for this wine were handpicked from terroir-specific vineyards situated in Lutzville, Cape Agulhas and Elgin.

about the harvest:
The grapes were handpicked at optimum ripeness between 23 - 24Â° Balling.

in the cellar : The wine was treated reductively to capture the lively flavours of Sauvignon blanc. Four months of lees contact has enhanced the mouth feel. Meticulous tank selection and blending took place to ensure a wine of extremely high quality.