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Fleur du Cap Unfiltered Sauvignon Blanc 2013

This wine is brilliantly clear with green edges and shows aromas of fig leaves, classic gooseberries, asparagus and delicate tropical fruit. The palate is rich and full-bodied with complex layers of both herbaceous and tropical fruit flavours with a lovely long smooth finish.

Foods high in acidity, such as Thai dishes, salads dressed in vinaigrette, goats milk cheese or fish dishes garnished with lemon work very well with this wine. Also try it with tomato based dishes, fresh asparagus, seafood salads, oysters and mussels.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Fleur du Cap
winemaker : Pieter Badenhorst
wine of origin : Coastal
analysis : **alc :** 13.8 % vol **rs :** 1.6 g/l **pH :** 3.45 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **closure :** Screwcap

2013 Veritas Wine Awards - Gold Medal

in the vineyard : Made from superior grapes meticulously chosen 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-growing crops. Soils are predominantly medium textured and well drained with good water holding capacity.

The Vineyards (Viticulturist: Bennie Liebenberg)
The grapes were handpicked from a farm in the Darling area overlooking the West Coast. Pest and disease control was implemented according to South African subjective IPW guidelines. The dryland vineyard, trellised on a five wire training system, was planted in 2004 and yielded 7 tons/hectare. The soils are deep red decomposed granite on an east facing slope.

about the harvest: Each block was picked after regular tasting and collaboration between the winemaker and viticulturist.

in the cellar : Each block was picked after regular tasting and collaboration between the winemaker and viticulturist. To retain the very delicate inherent Sauvignon blanc aromas, the grapes, juice and wine were treated reductively. After harvesting, no skin contact was allowed and only free run juice was used to ensure quality. Careful yeast selection and daily monitoring of fermentation was followed by meticulous blending of the different 'building blocks'. The final step was to stabilise and clarify the wine. Here the winemaker resorts to fining, sedimentation and racking as opposed to filtration. (Cellar Master: Andrea Freeborough, Winemaker: Pieter Badenhorst)