

FLEUR DU CAP

Alive with Flair

ESSENCE DU CAP SHIRAZ 2016

The Western Cape's diverse palette of wine growing regions allow Fleur du Cap the perfect canvas to make wines that express the essence of a varietal. A masterful selection of fruit combined with the creativity of our winemakers results in wines that express our vision, 'freedom of expression'

THE VINEYARDS

The majority of the grapes were sourced from selected vineyards in the Cape Agulhas area. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in decomposed granite, as well as sandy and gravelly coffee stone soils, ideally suited to the cultivation of Shiraz grapes.

The balance comes from vineyards in the Stellenbosch area. All the vineyards are irrigated as required and produce a yield of 8- 10 tons/ha. Pest and disease control is implemented according to South African subjective IPW standards.

THE WINEMAKING

The grapes were harvested on taste from the end of February at 25-26° Baling. The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 25°C. Colour and tannin extraction was optimised by pump-overs to enhance mouthfeel. The wine underwent malolactic fermentation and matured for 14 months using a combination of French (70%) and American (30%) oak.

WINEMAKER COMMENTS

This wine has a deep ruby, purple colour with good intensity and brightness. The nose exhibits aromas of red cherry and raspberries with spicy notes and hints of white pepper. On the palate it is soft and juicy with lush tannins but still a great length and persistence.

FOOD PAIRING

The wine is an excellent match with grilled beef, roast lamb and venison as well as Italian dishes; or great on its own.

ANALYSIS

Alcohol	14.41 vol %
Residual sugar	2.75 g/l
Total acidity	5.20 g/l
pH	3.55

