

FLEUR DU CAP

Alive with Flair

SERIES PRIVÉE SAUVIGNON BLANC 2017

Fleur du Cap has the freedom to select regional vineyards where individual varieties best express their character and finesse. Our Series Privée is a meticulous selection of the finest wines from our cellar and capture the essence of our vision, "freedom of expression".

TERROIR

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.

THE VINEYARDS

The grapes were sourced from Darling overlooking the Atlantic. The vineyard (planted in 2004) is farmed under dryland conditions and yielded 7 tons/ha. The soils are deep red decomposed granite on an east facing slope. Pest and disease control was implemented according to South African subjective IPW guidelines.

THE WINEMAKING

Each block was picked after regular tasting in collaboration with the winemaker and viticulturist. To retain the 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. Careful yeast selection and daily monitoring of fermentation were followed by meticulous blending of the different "building blocks".

WINEMAKER COMMENTS

This wine is brilliantly clear with a green tint and shows crisp aromas of fig leaves, gooseberries, asparagus with traces of delicate tropical fruit. The palate is rich and full-bodied with a blend of herbaceous and tropical fruit ending in a lovely long, smooth finish.

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.

ANALYSIS

Alcohol	13.0 vol %
Residual sugar	1.87 g/l
Total acidity	6.30 g/l
pH	3.3

