

# FLEUR DU CAP

*Alive with Flair*

## ESSENCE DU CAP PINOT NOIR 2016

The Fleur du Cap approach is unconstrained. Using only meticulously selected grapes from the finest vineyards across the Cape Winelands, we produce 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.

### 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 selected from three different areas, two from cool climate vineyards in Elgin and Ceres, and one situated in Stellenbosch. The high lying Ceres vineyards yield 8 t/ha and were planted in 2010 and 2011. The Stellenbosch vineyard, planted in 2009, yields 10 t/ha. The soils are decomposed shale with good water holding capacity.

### FOOD PAIRING

This Pinot Noir is perfect with antipasti, cold meats or a good mushroom risotto. For something bold, try it with artichoke hearts or classic Mediterranean foods. Serve slightly chilled.

### THE WINEMAKING

The grapes were handpicked and each batch was treated separately. After Fermentation the wine was aged on a combination of French and American oak staves. The three building blocks were then blended together, clarified and bottled.

### WINEMAKER COMMENTS

The wine has a beautiful light garnet color. On the nose it shows delicate red fruit such as cherries and strawberries and just a hint of truffles and ends in mild oak spice. The palate is medium bodied with a long elegant finish luring you back for another sip.

### ANALYSIS

Alcohol	12.97 vol %
Residual sugar	2.59 g/l
Total acidity	5.34 g/l
pH	3.44

