

FLEUR DU CAP

ESSENCE DU CAP MERLOT 2017

The Western Cape's diverse palate 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 grapes were sourced from vineyards in the Stellenbosch and Somerset West areas. The vineyards were planted in 1992, 1999 and 2000, at altitudes ranging from 150 to 250m above sea level and produced yields of 8 to 10 tons/ha. Supplementary irrigation was given towards the end of the growing season. The vines were trellised according to the 5-wire hedge system, with leaf breaking done in the bunch zones early on to expose bunches to direct sunlight. During veraison, a green harvest was done to ensure even ripening. Pest and disease control were implemented according to South African subjective IPW standards.

THE WINEMAKING

The grapes were picked by hand at 23° to 24° Balling in mid-February. In the cellar the grapes were carefully destemmed, crushed and inoculated with a selected yeast. To preserve fruit flavours, the fermentation temperature was controlled at 25°C. Colour and tannin extraction was performed by pump-overs and evaluated daily to prevent the incorporation of harsh tannins. After fermentation the wine was drained off and the skins pressed with the hard pressings excluded. Malolactic fermentation occurred naturally. The wine matured for 12 months with a combination of French and American oak and 2nd and 3rd fill barrels.

WINEMAKER COMMENTS

The wine is ruby red in colour with aromas of cherries, plums and prunes on the nose, underlined by elegant oak spices. On the palate this full-bodied wine is well-balanced and velvety soft with clean soft fruit and a touch of underlying oak that linger on the finish.

FOOD PAIRING

This wine is the perfect partner to spicy Mediterranean food, fish or duck.

ANALYSIS	
Alcohol	14.64 vol %
Residual Sugar	1.53 g/l
Total Acidity	5.96 g/l
pH	3.47

