

FLEUR DU CAP

BAG-IN-BOX ROSÉ 2020

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 result in wines that express 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 wine is made from Pinot Noir and Chardonnay grapes, handpicked from vineyards cooled by maritime breezes and selected for their overall quality and suitability. The Pinot Noir vines grow in deep red soil at an altitude of 320m above sea level, whilst the Chardonnay comes from vineyards at 100m to 200m above sea level.

THE WINEMAKING

The blend is made of 48% Chardonnay for its distinctive body and taste and 48% Pinot Noir that imparts a clean flintiness and 4% Pinotage. The grapes were harvested by hand at 18 – 20° Balling from January until mid-February. After whole bunch pressing with minimal skin contact, the clear grape juice is left to settle before it is pumped into steel tanks for cold fermentation.

WINEMAKER COMMENTS

One of the most versatile and food-friendly wines that can be enjoyed all year round, this rosé reveals inviting notes of strawberry and florals. Crisp with a fresh acidity, juicy blackberry fruit with winter melon linger in the mouth.

FOOD PAIRING

Pair with salads, pan-fried prawns, vegetable spring rolls, brie cheese served with green figs and salmon.

ANALYSIS	
Alcohol	11.37 vol %
Residual Sugar	1.86 g/l
Total Acidity	6.4 g/l
pH	3.17

