



VINIFICATION

The grapes were handpicked, then crushed via a sorting table and fermented in stainless steel tanks. Taste and tannin extraction were evaluated and managed daily by manually pushing down the skins. After fermentation, the wine was transferred to French and American oak barrels for malolactic fermentation. The wine has aged for 18 months. The Serie Privée wines are unfiltered. With time and gravity, unwanted solid particles settle at the bottom. The result is a wine that shows a little extra in both nose and taste; a deeper, richer, more complex, and persistent intensity.

AWARDS

2020 - Tim Atkin : 90/100 in 2024 | 2020 - Concours Mondial de Bruxelles : Silver in 2023

ADDITIONAL INFORMATION

Grape variety: Merlot
Brand: Fleur du Cap
Country: South Africa
Area: Stellenbosch
Color: Red
Category: Wine
Flavor profile: Powerful, Spicy, Full Bodied