# FLEUR DU CAP
### Wines inspired by nature.

# FACT SHEET
# FLEUR DU CAP CABERNET SAUVIGNON 2003

The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with the forces of nature to capture the highly sought-after qualities of varietal character and terroir.

## 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 protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium-textured and well drained with good water holding capacity.

## The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were selected from vineyards in the Stellenbosch area. The 15 year-old vines produced a yield of 6-8 tons/ha. The 5-wire hedge system was used for trellising and pest and disease control was implemented according to South African IPW standards.

## The winemaking
The grapes were handpicked at 25° Balling at the beginning of March. In the cellar the juice fermented on the skins for 7 days at 28°C. After malolactic fermentation the wine was matured in wood for 18 months – 30% in new French oak casks, 5% in new American oak casks, 40% in second-fill casks and 25% in third-fill casks.

## Winemaker's comments (Winemaker: Thinus Krüger)
The wine is ruby red in colour with an abundance of ripe fruit, black current and spiced nut flavours and a plummy background. Full bodied and rich on the palate it shows attractive berry flavours with a hint of smokiness and a good tannic structure.

## Food pairings
Ideal with game meat and birds. A perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

## Analysis
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| Residual sugar | 2,0 g/l |
| Extract | 30,0 g/l |
| Alcohol | 13,49 vol % |
| Total acidity | 6,,3 g/l |
| pH | 3,4 |

05 May 2005