

FLEUR DU CAP

Wines inspired by nature.

FACT SHEET FLEUR DU CAP CABERNET SAUVIGNON 2005

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 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 16 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 during the middle of March. In the cellar the juice was inoculated with selected yeast. It was fermentation on the skins for 7 days at 28°C with three pump-overs a day. After malolactic fermentation the wine was matured in wood for 12 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: Justin Corrans)

The wine is deep ruby red in colour with ample black berry and cherry flavours coupled with nutty aromas and cigar box nuances. On the palate the wine shows rich, ripe fruit and liquorice flavours with a good tannin structure and a long lasting finish.

Food pairings

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

Analysis

Residual sugar	3 g/l
Extract	34.9 g/l
Alcohol	14,5 vol %
Total acidity	5.9 g/l
pH	3,64