

FLEUR DU CAP

WINES INSPIRED BY NATURE

CABERNET SAUVIGNON 2011

Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder range reflects the abundant yet subtle flavours of this truly unique terroir. All the vineyards from which these wines are made are situated within the Cape Floral Kingdom, the smallest, yet richest of only six such plant kingdoms in the world. The Bergkelder Selection is known for exceptional quality and wines that express their true varietal character.

TERROIR

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. 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. Soils are predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

(Viticulturist: Bennie Liebenberg)

The grapes were sourced from vineyards in the Stellenbosch, Somerset West and Elgin areas. The vineyards, aged between 10 and 18 years, producing an average yield of 8 tons/ha. The vineyards received supplementary irrigation and the 5-wire hedge system was used for trellising. Pest and disease control was implemented according to South African subjective IPW standards.

THE WINEMAKING

(Cellarmaster: Andrea Freeborough, Winemaker: Justin Corrans)

The grapes were picked by hand at 23° to 24° Balling. In the cellar the grapes were carefully destemmed, crushed into fermentors and inoculated with a selected yeast. The fermented temperature was carefully controlled at 25°C to preserve fruit flavours. Pump-overs ensured good colour and tannin extraction which was evaluated daily to ensure that no harsh tannins were incorporated into the wine. After fermentation the wine was drained off and the skins pressed while excluding the hard pressings. Malolactic fermentation occurred naturally. The wine was matured for 12 months with a combination of new French and American oak and second- and third-fill barrels. The wine was gently fined and filtered prior to bottling. The wine was bottled matured for three months before release.

THE WINEMAKER'S COMMENTS

This full-bodied wine is ruby red in colour with subtle aromas of ripe berries and cherries underlined by elegant oak spices. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and an oaky backup with gentle tannins.

FOOD PAIRINGS

Ideal with meat and wild birds, this wine is a perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

ANALYSIS

Residual sugar	2.60g/l
Alcohol	14.23% by volume
Total acidity	5.486g/l
pH	3.56

