



LASZLO 2006



This special release signature blend is a fitting tribute to Dr Julius Laszlo, the innovative, visionary Cellarmaster at The Bergkelder who catapulted South African winemaking into the international league in the 1980's. Crafted from the finest barrels of noble varieties Dr Laszlo helped to establish in the Cape winelands, this elegant, full-bodied blend epitomises the Fleur du Cap philosophy of minimal intervention. Allowing the unbridled expression of the grapes to dictate the style, this signature wine is shaped in perfect harmony with nature resulting in a superb classic that abounds with fruit and flavour.

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

The Cabernet Sauvignon grapes were selected from a dryland vineyard situated on southern facing slopes high up on the Bottelary Hills. The grapes were harvested during the last week of March and produced 5 tons/ha. The Merlot grapes were also selected from the Bottelary area, but on lower slopes facing north. The yield was 9 tons/ha and the grapes were harvested at the beginning of March. Over the years these vines have been very consistent in quality. The Shiraz grapes were selected from vineyards in the Philadelphia area. These vines are also farmed under dryland conditions and the grapes were harvested at the end of February with a yield of 8 tons/ha. The Petit Verdot and Malbec grapes were selected from vineyards planted on higher, northern facing slopes in the Perdeberg region. Pest and disease control was implemented according to South African subjective IPW standards.

The winemaking

(Winemaker: Andrea Freeborough with input from Dr Laszlo)

The opulent Laszlo 2006 is a rich, powerful blend of 43% Cabernet Sauvignon, 30% Merlot, 18% Shiraz, 6% Petit Verdot and 3% Malbec. Each vineyard block was harvested after numerous visits to taste the grapes to evaluate the degree of ripeness. Once the grapes were deemed to have optimum flavours and deep colour intensity in balance with the sugar and acidity, the grapes were handpicked and carefully transported to the cellar. The berries were destemmed and gently crushed. The must was fermented on the skins for 10 days reaching a maximum temperature of 28°C. The ferments were pumped over three times a day. After fermentation the wine was pressed gently. The different varietal components were put into new French oak barrels where the wine underwent natural malolactic fermentation. The wine was subsequently raked and matured in the same barrels for 28 months. After extensive barrel selection and blending trials the final blend was selected. Prior to bottling the wine received gentle fining and filtration. The wine was bottle matured for six months prior to release.

Winemakers' comments

The Fleur du Cap Laszlo 2006 has an intense deep plum colour with a bright hue. The bouquet has rich, complex layers of black cherries, cassis and fruitcake with subtle nuances of pencil shavings and mint chocolate. These opulent flavours come through on the palate and follow through to well-integrated tobacco flavours balanced with cedar spice that is enveloped by smooth, silky soft tannins. This gives the wine an ethereal velvet mouth feel that lingers on the finish. The wine has sufficient freshness and structure to ensure longevity for up to 8 years.

ANALYSIS

Alcohol	14,5 vol %
Total acidity	6,1 g/l
pH	3,45
Residual sugar	1,92 g/l