

LASZLO 2012



This special release signature blend is a fitting tribute to the late Dr Julius Laszlo, the innovative, visionary Cellarmaster at Die Bergkelder who catapulted South African winemaking into the international league in the 1980s. Crafted from the finest barrels of noble varieties Dr Laszlo helped to establish in the Cape winelands, this full-bodied blend epitomises the Fleur du Cap philosophy of meticulous selection and regional excellence. 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.

The vineyards and terroir

The Merlot comes from a vineyard (clone M0348 on R99 rootstock) planted in 2002 on a cool south facing slope in Stellenbosch Kloof. The oakleaf soils of decomposed granite are ideal for growing high quality grapes, yielding 8 to 10 tons/ha with supplementary irrigation late in the season. Even ripening is achieved by leaf breaking and the removal of uneven grapes.

The Cabernet Sauvignon comes from the same region in Stellenbosch but the vineyard (clone CS20 on R99 rootstock) planted in 1999, is situated on a warmer south-western slope with cooling breezes in the afternoon. Leaf removal and green harvesting ensure fully ripened fruit with a yield of 8 to 10 tons/ha.

The Shiraz comes from a cool climate vineyard (clone SH21 on R110 rootstock) planted in 2000 near Gansbaai in the Southern Cape. The soils vary between gravelly patches and white kaolin deposits, conducive to moderate growth. The vines grow on a north facing slope fanned by persistent south-easterly and south-westerly winds. The grapes ripen late in March with an average yield of between 9 and 11 tons/ha.

Pest and disease control is implemented according to South African subjective IPW standards.

The winemaking

(Winemaker: Die Bergkelder winemaking team headed by Cellarmaster Wim Truter)

Fleur du Cap Laszlo 2012 is a rich, powerful blend 50% Merlot, 40% Cabernet Sauvignon, and 10% Shiraz. 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 3 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 racked and matured in the same barrels for 24 months. After extensive barrel selection and blending trials, the final blend was selected. Prior to bottling the wine received a gentle fining and after settling the wine was bottled without filtration.

Winemaker's comments

Fleur du Cap Laszlo 2012 is a full-bodied wine, dark ruby in colour with complex aromas of tobacco, vanilla, ripe prunes, blackcurrants and cherries. These flavours come through beautifully on the palate melding seamlessly with superbly integrated oak nuances with a long distinctive finish of berries and oak spices. Firm tannins lend structure and will soften with further maturation, boding well for excellent ageing potential.

Analysis

Alcohol	14,55 vol %
Total acidity	5.57 g/l
pH	3,54
Residual sugar	1.91 g/l