



FLEUR DU CAP

2014



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 flavour profile, 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 Devonvale. The vineyard (clone M0348 on R110 rootstock) planted in 2003 is situated on a cool south-east facing slope. The Cabernet Sauvignon comes from Stellenbosch Kloof. The vineyard (clone CS46 on 101-14 rootstock) planted in 2001, is situated on a warmer east-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 Petit Verdot comes from Malmesbury. The vineyard (clone PR400 on 101-14 rootstock) planted in 2002 is situated on a north-south facing slope. The Cabernet Franc comes from the same farm in Devonvale as the Merlot. The vineyard (clone CF1 on 101-14Mgt rootstock) was also planted in 2003 on an east-west facing slope. Pest and disease control is implemented according to South African subjective IPW standards.

The winemaking

Fleur du Cap Laszlo 2014 is a rich, powerful blend of 37% Cabernet Sauvignon, 27% Merlot, 27% Petit Verdot and 9% Cabernet Franc. Each vineyard block was harvested after numerous visits to taste the grapes and 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 2014 is a rich, full-bodied wine. It shows concentrated aromas of cherry and red plums with hints of pencil shavings that develop into tobacco notes. The plush but firm tannins with ripe fruit flavours follow through onto the palate. Although the wine is very rich and appealing, it has wonderful length and aging potential.

Analysis

Alcohol ALC 14.42 vol %

pH 5.36

Total acidity TA 5.36 g/l

Residual sugar 2.94 g/l