

This special release signature blend is a fitting tribute to the late Dr Julius Laszlo, the innovative, visionary Cellar Master 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 **Cabernet Sauvignon** grapes were sourced 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. The **Merlot** grapes were harvested from Devonvale and the vineyard (clone M0348 on R110 rootstock), planted in 2003, is situated on a cool south-east facing slope. The **Petit Verdot** comes from Philadelphia. The vineyard (clone PR400 on 101-14 rootstock) planted in 2004 is situated on an east facing slope. The **Malbec** grapes were sourced from a farm in Darling where the dry-land vineyard (clone MC5 on R99 rootstock), was planted in 2010 on a north facing slope. Pest and disease control on all our vineyards, is implemented according to the South African subjective IPW standards and all our producers adhere the strict WIETA accreditation. This is done to ensure full sustainability throughout our entire supply chain and we pride ourselves being part of such an ethical industry!

THE WINEMAKING

Fleur du Cap Laszlo 2017 is a rich, powerful blend of 49% Cabernet Sauvignon, 37% Merlot, 10% Petit Verdot and 4% Malbec. 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 three times a day. After fermentation the wine was pressed gently. The different varietal components were put into a combination of 1st and 2nd fill 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 COMMENTS

Fleur du Cap Laszlo 2017, our Flagship Bordeaux-style red blend, is a rich, full-bodied wine. It shows intense aromas of cherry and red plums with hints of pencil shavings that develop into tobacco notes. The lush 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	14.95 vol %
Residual Sugar	1.88 g/l
Total Acidity	6.21 g/l
pH	3.53

