

FLEUR DU CAP

WINES INSPIRED BY NATURE

MERLOT 2008

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 orientations are selected to capture as much varietal character as possible. The 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. The soil is 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 and Somerset West areas. The Stellenbosch vineyards were planted in 1992 at altitudes ranging from 210 to 250 metres above sea level. These vineyards produced a yield of 8 tons/ha. An overhead sprinkler system for supplementary irrigation was put to use while the 5-wire hedge system was used for trellising. The Somerset West vineyard is 10 years old, produced 8 tons/ha and received supplementary irrigation through drippers. The vineyard was established on R99 rootstocks, facing south. The vines are trellised on a 5-wire hedge system and are 150 metres above sea level. Pest and disease control was implemented according to South African subjective IPW standards.

THE WINEMAKING

The grapes were picked by hand at 24° to 25° Balling in mid-February. In the cellar the juice was fermented at 25° to 28°C for 10 days. After fermentation the wine underwent malolactic fermentation. It was matured for 14 months in 97% French and 3% American oak barrels. The American oak were all new barrels while the French oak consisted of 5% new and 35% second-fill, 35% third-fill and 25% fourth-fill barrels.

THE WINEMAKER'S COMMENTS

(Winemaker: Justin Corrans)

This full-bodied wine is ruby 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 of filling with clean, soft fruit and an oaky backup with gentle tannins.

FOOD PAIRINGS

This wine is the perfect partner to spicy Mediterranean food, full-flavoured fish, duck or guinea fowl.

ANALYSIS

Residual sugar	2.12 g/l
Alcohol	13.72 % by volume
Total acidity	5.68 g/l
pH	3.53

