

# FLEUR DU CAP

WINES INSPIRED BY NATURE

## MERLOT 2009

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. Pest and disease control was implemented according to South African subjective IPW standards. The Somerset West vineyard produces 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.

### THE WINEMAKING

The grapes were picked by hand at 23° to 24° Balling. In the cellar the grapes were carefully destemmed, crushed and inoculated, with a selected yeast. The fermented temperature was carefully controlled at 25° to preserve fruit flavours. Colour and tannins extraction was performed by pump-overs. The level of extraction was evaluated daily so that no harsh tannins were incorporated into the wine. After fermentation the wine was drained off and the skins pressed with the hard pressings excluded. Malolactic fermentation occurred naturally. The wine was matured for 12 months with a combination of French and American oak and second and third-fill barrels. The wine was gently fined and filtered prior to bottling. The wine was bottle matured for 3 months prior to release.

### THE WINEMAKER'S COMMENTS

(Cellarmaster Andrea Freeborough, Winemaker: Justin Corrans)

This full-bodied wine is ruby in colour with subtle aromas of cherries and plums, enhanced by subtle oaking that adds spice and toasted notes. On the palate this well-balanced wine is velvety soft yet mouth filling with clean, soft fruit and an underlying oak. These complex flavours linger on the finish.

### FOOD PAIRINGS

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



### ANALYSIS

Residual sugar	1.62 g/l
Alcohol	13.84 vol %
Total acidity	5.89 g/l
pH	3.46
Extract	28.9 g/l