

## FLEUR DU CAP NOBLE LATE HARVEST 2010

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 orientation 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. Soils are predominantly medium textured and well-drained with good water holding capacity.

### **The vineyards (Viticulturist: Bennie Liebenberg)**

The grapes for this wine is sourced from Stellenbosch, Paarl, Durbanville and Darling. The grapes were handpicked when the vineyards were approximately 60 - 70% infected by Botrytis cinerea. The grapes were picked by hand at approx 40°Balling during the end of March with yields as low as 1 tons per hectare.

### **The winemaking**

In the cellar the grapes were lightly pressed. The juice was transferred back onto the skins for a further 14 hours skin contact and then pressed again. The juice was inoculated with pure yeast and fermented at 16 -18°C. To add further complexity to the wine, it was left on its lees for 80 days. Just prior to bottling it was given a light fining and filtration.

It is a blend of: 84% Chenin Blanc, 11% Semillon and 5% Muscat.

### **Winemaker's comments:**

The wine is brilliant gold with lime green specs. On the nose the wine shows attractive aromas of honey, pineapple, some spicy notes with typical dusty botrytis aromas in the background. On the palate it shows dried apricot and peaches with a well balanced acidity and the perfect aftertaste.

### **Food pairings**

This wine is the ideal accompaniment to desserts as well as a variety of cheeses.

### **Analysis**

Alcohol 10.0 vol%

Residual Sugar 235 g/l

Total Acidity 10,5 g/l

pH 3,16

Extract 315 g/