

# FLEURDU CAP

WINES INSPIRED BY NATURE

## NOBLE LATE HARVEST 2011

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 were sourced from Stellenbosch, Elgin, Paarl, Durbanville and Darling. The grapes were handpicked when the vineyards were approximately 40 - 50% infected by *Botrytis cinerea*. The grapes were picked by hand at approximately 40° Balling at the end of March with yields as low as 1 ton per hectare.

### THE WINEMAKING

(Winemaker: Pieter Badenhorst)

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 the lees for 80 days. Just prior to bottling it was given a light fining and filtration. The wine is a blend of 76% Chenin blanc, 13% Sauvignon blanc and 11% Chardonnay.

### THE WINEMAKER'S COMMENTS

The wine has a brilliant gold colour with light green specs. On the nose it imparts attractive aromas of raisins and marmalade 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

Residual sugar	182.5 g/l
Extract	291 g/l
Alcohol	10.80 % by volume
Total acidity	9.5 g/l
pH	3.60