

FLEURDU CAP

WINES INSPIRED BY NATURE

BERGKELDER SELECTION NOBLE LATE HARVEST 2012

Shaped by the generosity of nature and the rich biodiversity of the Cape Floral Kingdom, the Fleur du Cap Bergkelder Selection 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. The soil is predominantly medium textured and well-drained with good water holding capacity.

THE VINEYARDS

(Viticulturist: Bennie Liebenberg)

The grapes for this wine were predominately sourced from two vineyards in the Stellenbosch area. The grapes were handpicked when the vineyards were approximately 40 - 50% infected by Botrytis cinerea at a sugar level of approx. 40° Balling. A rigorous selection process in the vineyards resulted in yields as low as one ton per hectare.

THE WINEMAKING

(Cellar Master: Andrea Freeborough, 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 pressed again the following morning. The juice was inoculated with pure yeast and fermented at 16 -18°C. Approximately half way through fermentation, when the desired balance between sugar, alcohol and acidity was reached, fermentation was stopped. To add further complexity to the wine, it was left on the lees for 70 days. Just prior to bottling it was given a light fining and filtration. This wine consists of 97% Chenin Blanc with a dash of Sauvignon Blanc and Chardonnay.

WINEMAKER'S COMMENTS

The wine is brilliant gold with lime green specs. A bouquet of floral notes seduces the nose with raisins, marmalade and typical dusty botrytis aromas in the background. On the palate it shows dried apricot and peaches, whilst the balance between acidity and sweetness results in a lingering finish.

FOOD PAIRINGS

This wine is an excellent alternative to or with most sweet desserts. Alternatively it is the perfect foil for a variety of cheeses. Serve chilled.

ANALYSIS

Alcohol	9.1 vol%
Residual Sugar	245 g/l
Total Acidity	9,9 g/l
pH	3,48

