

FLEURDU CAP

BERGKELDER SELECTION NOBLE LATE HARVEST 2015

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 these truly unique vineyards. These are all 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, bringing the concept of Natural Selection to life.

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: Annelie Viljoen

The grapes for this wine were sourced from a single block in the Stellenbosch area, planted in 1980. Misty and cloudy mornings ensure that botrytis occurs in these vineyards. The grapes were handpicked and rigorously selected towards the end of March when the vineyards were infected approximately 40 - 60% by Botrytis cinerea and had a sugar level of 40° Balling with a resulting yield as low as 2 tons per hectare.

FOOD PAIRING

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

THE WINEMAKING

Cellarmaster: Wim Truter

Winemaker: Kristin Basson

The Noble Late Harvest is made from 60% Botrytised Chenin blanc grapes. Select parcels were hand-harvested and the grapes were lightly pressed. The juice was transferred back onto the skins for a further 18 hours skin contact and pressed again the following morning. The concentrated 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 its lees for 60 days. Just prior to bottling it was given a light fining and filtration.

WINEMAKER COMMENTS

The wine is brilliant gold with lime green specs and a honeyed rim. On the nose the wine shows attractive aromas of raisins, honey, litchi and dried fruit with typical dusty botrytis aromas in the background. On the palate the acidity and fruity notes dominated by peach and dried fruit flavours find a beautiful balance, leaving a sublime aftertaste.

ANALYSIS

Alcohol	9.2 vol %
Residual sugar	275g/l
Total acidity	11.5g/l
pH	3.65

