

# FLEURDU CAP

## BERGKELDER SELECTION PINOTAGE 2014

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 were selected from four different vineyard blocks situated around the Bottelary Hills, which were planted in 1987, 1994, 1996 and 1997. Two of the vineyards are bush vines and the remaining trellised. The soils consist of deep decomposed shale (bush vines) and granite (trellised vines), with good water retention. Yields for the bush vines were 6 to 8 t/ha and the trellised vineyards 10 to 12 t/ha. Supplementary irrigation was given during the latter stages of the season to ensure full ripening. Pest and disease control is implemented according to South African subjective IPW standards.

### FOOD PAIRING

This Pinotage is perfect with grilled lamb, poultry, pork roasts and game fish. It is also an ideal accompaniment to classic Cape cuisine such as Bobotie and Malay curries.

### THE WINEMAKING

#### **Cellarmaster: Wim Truter**

#### **Winemaker: Pieter Badenhorst**

The grapes were handpicked at 23° to 24° Balling. After crushing the grapes, the must was cold soaked for 5 days at 10° C and inoculated with selected yeast. To preserve fruit flavours, fermentation was controlled at 25° C. Colour and gentle tannin extraction was performed by pump-overs. Malolactic fermentation occurred naturally. The wine was matured for 12 months in a combination of second and third-fill French and American oak barrels.

### WINEMAKER COMMENTS

This wine has a bright red colour with purplish edges. On the nose it shows ample red berry fruit with a sweetish fruitcake character enhanced by a spicy oak finish. Full-bodied on the palate with ripe plum flavours, this robust red is supported by a good tannic backbone, which will soften with time.

### ANALYSIS

Alcohol	14,27 vol %
Residual sugar	2,63 g/l
Total acidity	5,24 g/l
pH	3,71

