

# FLEUR DU CAP

WINES INSPIRED BY NATURE

## SHIRAZ 2008

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. The soil is predominantly medium textured and well drained with good water holding capacity.

### THE VINEYARDS

(Viticulturist: Bennie Liebenberg)

The majority of the grapes were sourced from selected vineyards in Stellenbosch, mainly from the Bottelary Hills but also from the foothills of the Helderberg Mountain. This wine also includes some grapes from the Malmesbury area, a region showing huge promise for making expressive red wines. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm and dry conditions resulted in a yield of 5 tons/ha of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

### THE WINEMAKING

The grapes were harvested on taste from the end of February into the first week of March at 24° - 25°Balling. The grapes were destemmed and crushed and the must inoculated with selected yeast and fermented at 28°C. Phenolic extraction was managed optimally by pump-overs. After fermentation the wines remained on the skins for a further 2 weeks. The wine underwent malolactic fermentation in barrels after which it was matured for 14 months in a combination of new, second-fill and third-fill oak barrels (70% French and 30% American).

### THE WINEMAKER'S COMMENTS

(Winemaker: Justin Corrans)

Ruby red in colour, this full-bodied wine shows delightful prune, blackcurrant and cherry on the nose, supported by smoky oak spices. Blackcurrant and cherry flavours follow through onto the palate. The wine has a wonderful mouth feel and a good tannic backbone.

### FOOD PAIRINGS

The wine is an excellent match with grilled beef, roast lamb and venison as well as duck and quail.

### ANALYSIS

Residual sugar	2.6 g/l
Alcohol	13.14 % by volume
Total acidity	6.8 g/l
pH	3.2
Extract	21.2 g/l

