

FLEUR DU CAP

WINES INSPIRED BY NATURE

SHIRAZ 2009

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. Some grapes were included from the Malmesbury area, a region showing huge promise for making expressive red wines. The 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 picked by hand at 23° to 24° Balling. In the cellar the grapes were carefully destemmed, crushed and inoculated with a selected yeast to ferment at 25° to preserve fruit flavours. Colour and tannin extraction was performed by pump-overs with great care taken to ensure that no harsh tannins were incorporated into the wine. After fermentation the wine spent a further 2 weeks. Malolactic fermentation occurred naturally. The wine was matured for 12 months with a combination of new French and American oak and second and third-fill barrels. The wine was bottle matured for 3 months prior to release.

THE WINEMAKER'S COMMENTS

(Winemaker: Justin Corrans, Cellarmaster: Andrea Freeborough,)

Ruby red in colour, this full-bodied wine shows delightful prune, blackcurrant and violets on the nose, with hints of pepper supported by smokey oak spices. Blackcurrant and cherry flavours follow through onto the palate with soft velvet tannins that add fullness and a lingering finish.

FOOD PAIRINGS

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

ANALYSIS

Residual sugar	1.7 g/l
Alcohol	14.06% by volume
Total acidity	5.71 g/l
pH	3.5

