

Fleur du Cap Laszlo 2004

The Laszlo 2004 has an incredible deep purple colour with a youthful hue. The initial aromas of cedar and tobacco spice are enhanced by nuances of cinnamon and cloves. The spiciness is balanced with plum and fruit cake aromas complemented by mint chocolate aromas. These flavours come across on the palate with an elegant complexity that has a crisp acidity and racy tannins that will ensure that the wine matures well.

variety : Merlot | 50% Merlot, 38% Cabernet Sauvignon, 6% Malbec, 6% Petit Verdot

winery : Fleur du Cap

winemaker : The Bergkelder red wine team and Dr Laszlo

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 2.2 g/l pH : 3.47 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

2008 Veritas Awards - Double Gold
Veritas 2007 - Gold

in the vineyard : This special release signature blend is a fitting tribute to Dr Julius Laszlo, the innovative, visionary Cellarmaster at The Bergkelder who catapulted South African winemaking into the international league in the 1980's. Crafted from the finest barrels of noble varieties Dr Laszlo helped to establish in the Cape winelands, this elegant, full-bodied Bordeaux-style blend epitomises the Fleur du Cap philosophy of minimal intervention. Allowing the unbridled expression of the grapes to dictate the style, this signature wine is shaped in perfect harmony with nature resulting in a superb classic that abounds with fruit and flavour.

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 protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium-textured and well drained with good water holding capacity.

The vineyards

The Merlot grapes were selected from a vineyard situated on the Schaapensberg near Somerset West. This south-east facing, 8-year old vineyard is planted on deep homogenous shale soils and is vertically trellised. The crop was limited to 8 tons/ha. The Cabernet grapes were selected from a 16-year old vineyard growing in the Helderberg area in Stellenbosch. The vineyard is planted on deep gravelly soils and is vertically trellised, with a low crop of 5 tons/ha. The vines from both vineyards received supplementary irrigation during the latter parts of the growing season. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The opulent Laszlo 2004 is a rich, powerful blend of 50% Merlot, 38% Cabernet Sauvignon, 6% Malbec and 6% Petit Verdot. The grapes were handpicked at 24° Balling from mid February to the beginning of March.

in the cellar : In the cellar, the juice fermented on the skins for 10 days at 28° C. The ferments were pumped over 3 times a day. After fermentation the free run fraction was taken to barrels. The wine underwent natural malolactic fermentation in 300-litre French oak barrels after which it was racked, sulphured and returned to mature.

