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Fleur du Cap Pinotage 2006

This wine has a deep ruby colour with lighter edges. On the nose it shows ample berry fruit aromas dominated by plum and sweetish mulberry flavours. Full-bodied on the palate with rich and ripe plum flavours, this robust red is supported by a good tannic finish.

This wine is the perfect partner for grilled lamb and poultry, pork roasts or game fish. It is also an ideal accompaniment to classic Cape cuisine, such as Bobotie and Malay curries, as well as spicy Mexican food.



variety : Pinotage | 100% Pinotage
winery : Fleur du Cap
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 14.67 % vol **rs :** 2.11 g/l **pH :** 3.4 **ta :** 5.41 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : The continued success of the Fleur du Cap range of wines is the result of a team approach at The Bergkelder that starts with meticulous vineyard selection and is driven by an overriding passion for winemaking and constant experimentation to create a new generation of superior quality wines. The wines are shaped in perfect harmony with nature to capture the highly sought-after qualities of varietal character and terroir.

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 (Viticulturist: Bennie Liebenberg)
The grapes were sourced from vineyards in the Stellenbosch area planted from 1989 to 1997, at altitudes ranging from 210 to 320 meters above sea level. The vineyards are between 10 and 18 years old grafted on R99 phylloxsera resistant rootstock and trellised on a 5-wire hedge system. The vines were grown under dryland conditions and a yield of approximately 8 tons/ha was produced. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were hand-picked at 25Â° Balling by the end of February.