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Fleur du Cap Pinotage 2007

This wine has a dark ruby colour with purple edges. On the nose, it shows ample aromas of plums and prunes enhanced by a sweetish fruitcake character with a slight vanilla oak finish. Full-bodied on the palate with ripe plum flavours, this robust red is supported by a good tannic backbone.

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 :** 14.11 % vol **rs :** 1.9 g/l **pH :** 3.5 **ta :** 5.5 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 chosen 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 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 were produced. Pest and disease control was implemented according to South African subjective IPW standards.

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

in the cellar : In the cellar, the juice fermented on the skins for 4 days at 28° C. It was then drawn off and fermented dry. After malolactic fermentation, the wine was matured in second-fill casks of French oak for 12 months. The wine was matured in the bottle for 3 months before release.