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Fleur du Cap Pinotage 2008

This wine has a deep red colour with purplish edges. On the nose its shows ample fruit with a sweetish fruitcake character enhanced by a slight vanilla oak finish. Full-bodied on the palate with ripe plum flavours, this robust red is supported by a good tannic backbone.

Perfect with grilled lamb and poultry, pork roasts and game fish. 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 :** 13.06 % vol **rs :** 2.2 g/l **pH :** 3.5 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : 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 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 was produced. Pest and disease control was implemented according to South African subjective IPW standards.

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

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.