

## Fleur du Cap Cabernet Sauvignon 2008

The wine is deep ruby in colour with ripe berry, cherry and chocolate aromas with traces of vanilla and spices on the nose. On the palate this wine is rich and full-bodied with ample prune and cherry flavours and a long lasting aftertaste with a good tannin structure.

Ideal with game meat and birds. A perfect accompaniment to hearty stews, strong-flavoured herbs and cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Fleur du Cap

**winemaker :** Justin Corrans

**wine of origin :** Coastal

**analysis :** alc : 14.02 % vol   rs : 2.06 g/l   pH : 3.65   ta : 5.73 g/l

**type :** Red   **body :** Medium   **taste :** Fragrant   **wooded**

**pack :** Bottle   **closure :** Cork

2010 Veritas - Gold Award

**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 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 selected from vineyards in the Stellenbosch area. The vines produced a yield of 6-8 tons/ha. The 5-wire hedge system was used for trellising and pest and disease control was implemented according to South African IPW standards.

**about the harvest:** The grapes were handpicked at 24° Balling during the middle of March.

**in the cellar :** In the cellar the juice was inoculated with selected yeast. It was fermented on the skins for 7 days at 28°C with three pump-overs a day. When fermented dry the wine was pressed with the hard pressings being excluded. Natural malolactic fermentation occurred. The wine was matured in a combination of French and American oak for 12 months, of which 55% was new oak, 15% second-fill, 15% third-fill and 15% fourth-fill casks. After maturation the wine was blended and gently fined before bottling.

