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Fleur du Cap Shiraz 2009

Ruby red in colour, this full-bodied wine shows delightful prune, blackcurrant and violets on the nose, with hints of pepper supported by smokey oak spices. Blackcurrant and cherry flavours follow through onto the palate with soft velvet tannins that add fullness and a lingering finish.

The wine is an excellent match with grilled beef, roast lamb and venison as well as duck and quail.

variety : Shiraz | 100% Shiraz
winery : Fleur du Cap
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 14.06 % vol **rs :** 1.7 g/l **pH :** 3.5 **ta :** 5.71 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : The wine is drinkable now but will definitely benefit from ongoing maturation.

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 the forces of 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 natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. The soil is predominately medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The majority of the grapes were sourced from selected 6-8 year old vineyards in Stellenbosch, predominantly from the Bottelary Hills but also from the foothills of the Helderberg Mountain. This wine also includes some grapes from the Malmesbury area, a region showing huge promise for making expressive red wines. These vineyards are located at altitudes ranging from 110 to 160m above sea level. The vines are grown in deep red decomposed granite, as well as sandy and gravel soils, ideally suited to the cultivation of Shiraz grapes. The warm and dry conditions resulted in a yield of 5 tons/ha of healthy grapes with smaller berries and a favourable skin-to-juice ratio. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were harvested by hand at 23° - 24°Balling.

in the cellar : In the cellar the grapes were carefully destemmed, crushed and inoculated with a selected yeast to ferment at 25° to preserve fruit flavours. Colour and tannin extraction was performed by pump-overs with great care taken to ensure that no harsh tannins where incorporated into the wine. After fermentation the wine spent a further 2 weeks. Malolactic fermentation occurred naturally. The wine was matured for 12 months with a combination of new French and American oak and second and third-fill barrels. The wine was bottle matured for 3 months prior to release.