

Fleur du Cap Cabernet Sauvignon 2009

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 red meat and wild 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 :

analysis : alc : 13.58 % vol rs : 1.85 g/l pH : 3.54 ta : 5.77 g/l

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

pack : Bottle **size :** 0 **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, aged between 10-18 years, yield 5 to 9-8 tons/ha. The 5-wire hedge system was used for trellising while supplementary irrigation was given at the varaison.

about the harvest: The grapes were handpicked at 23° to 24° Balling.

in the cellar : In the cellar the grapes were carefully destemmed, crushed into fermenters and inoculated with a selected yeast. The fermented temperature was carefully controlled at 25° to preserve fruit flavours. Pumpovers ensured good colour and tannin extraction which was evaluated daily to ensure that no harsh tannins were incorporated into the wine. After fermentation the wine was drained off and the skins and pressed while excluding the hard pressings. 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 gently fined and filtered prior to bottling. The wine was bottle matured for 3 months before release.

