

## Fleur du Cap Bergkelder Sauvignon Blanc 2011

The wine is brilliantly clear and lime green in colour with golden specs. On the nose it teems with herbaciousness and ample green pepper ending with whiffs of rich melon and paw-paw. This medium bodied wine has a crisp acidity which complements the tropical fruit flavours perfectly on the palate.

This Sauvignon Blanc is the ideal accompaniment to sushi, fresh green salads and poultry dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Fleur du Cap

**winemaker :** Pieter Badenhorst

**wine of origin :** Coastal

**analysis :**

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity

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

### **The vineyards (Viticulturist: Bennie Liebenberg)**

The Sauvignon Blanc grapes were sourced from vineyards in the Stellenbosch region. All the vines were grafted onto phylloxera-resistant rootstocks and the 5-wire hedge system was used for trellising while supplementary irrigation was given at the veraison. Pest and disease control was implemented according to South African subjective IPW standards.

**about the harvest:** The grapes were handpicked at 22° - 23° Balling during February and March.

**in the cellar :** In the cellar the grapes received no skin contact and were cold fermented between 12° and 14° C. The wine spent 1 month on the lees before being blended, fined and filtered for bottling.