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Fleur du Cap Pinotage 2011

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

This wine is perfect with grilled lamb and poultry, pork roasts and game fish and 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 :
analysis : **alc :** 13.89 % vol **rs :** 2.94 g/l **pH :** 3.63 **ta :** 5.46 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirit Competition - Silver

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 23° to 24° Balling.

in the cellar : In the cellar the grapes were carefully de-stemmed and crushed into fermentors. The must was cold soaked for 5 days at 10° C and inoculated with a selected yeast. During fermentation, the temperature was controlled carefully at 25° to preserve fruit flavours. Colour and tannin extraction was performed by pump-overs avoiding the incorporation of any harsh tannins. After fermentation the wine was drained off and the skins pressed with the hard pressings excluded. Malolactic fermentation occurred naturally. The wine was matured for 12 months with a combination of second and third-fill French and American oak barrels.